Set Sunday menu

Homemade soup of the day served with a crusty roll

Homemade duck and cointreau pate

served with red onion chutney and finger toast

Sticky pork belly bites

pork belly bites coated in a honey bbq sauce served

with a jalapeno and lime slaw

Wild mushroom and blue cheese pot

mushrooms cooked in a creamy blue cheese sauce,

topped with a panko and herb crust and baked until crisp.

served with al arge homemade blue cheese crouton

Sweet potato, spinach and goats cheese croquets

with a sweet chilli dipping sauce

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Roast leg of pork , stuffing and chipolata sausage

Roast topside of beef with yorkshire puddings

Roast staffordshire turkey , stuffing and chipolata sausage

Lemon, garlic and chive marinated swordfish steak

served with parmentier potatoes and a julienne of season vegetables,

drizzled with a garlic butter

**£3 supplement**

Stuffed Chicken breast

filled with caramelised leeks and blue cheese, wrapped in bacon

with a coarse grain mustard sauce

Fig, thyme and goats cheese filo tart

Maple syrup, ginger, julienne vegetables and tofu stir-fry

with boiled rice

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Traditional lemon meringue pie

served with cream or ice-cream

Homemade individual blackberry cheesecake

Raspberry and white chocolate pots

crumbly shortbread base topped with a creamy white chocolate dessert

infused with raspberries

Homemade apple and pear crumble

served with custard

Chocolate fudge cake

Moist rich chocolate cake

filled with and covered with a chocolate fudge icing

**£16.95 2 courses**

**£19.95 3 courses**