



SUNDAY LUNCH

Two Courses – £23 (Adults) / £13 (Children)

Three Courses – £28 (Adults) / £18 (Children)

STARTERS

Homemade Soup of the Day with Roll & Butter (GF) (VE) unless stated on the day.

Fig & Goats Cheese Parcels with Balsamic Salad (V)

Chicken Liver & Cognac Parfait with Plum & Apple Chutney & Brioche Toast (GF option available)

Breaded Halloumi with a Garlic & Lime Mayo (VE option available)

Prawn Salad with a Smoky Marie Rose Sauce

Grilled Flat Mushroom topped with Tomato Basil Sauce & Cheese(V) (VE option available)

Garlic Bread Topped with Cheddar (V) (VE option also available)

CHILDREN'S MAINS

Breaded Chicken Fillet with Chips & Peas

Fusilli Pasta in Tomato Sauce topped with Cheese. (V) (VE option available)

Battered Cod Goujons served with Chips & Peas

Child's portion roast dinner (lamb, chicken, or beef) (GF option available)

VEGETARIAN & VEGAN MAINS

Mushroom, Cranberry & Brie Parcel (V)

Vegetable Wellington with Roasted Tomato & Basil (VE)

Root Vegetable Apricot Goats Cheese Roast (V)

Cajun Spicy Sweet Potato Roulade (GF) (VE) options available

Served with Roasted or steamed new Potatoes and a Selection of Seasonal Vegetables

Please inform a member of staff if you have any dietary allergens.



SUNDAY LUNCH

MAINS

Choice of – (GF) Options available

Half Roast Chicken with stuffing and Pigs in Blanket

Topside Beef

Roast Leg of Lamb

Served with a Fresh Roasted Gravy, Yorkshire Pudding, Roast Potatoes, and a Selection of Seasonal Vegetables.

Grilled Seabass with Lemon Garlic & Herb Butter, served with New Potatoes & Seasonal Vegetables (GF) Option available.

Chefs Hand Battered Large Cod with Chips, Salad Garnish and Homemade Tartare Sauce

Chicken Caesar Pasta Salad –

Chicken Breast with Fusilli Pasta Bound with Caesar Dressing, Toasted Croutons & Parmesan Flakes.

Ham, Egg & Chips – Sliced York Ham, Two Fried Eggs. (GF) Option available

Half Pound Burger & Chips – (GF) Option available

Grilled Beef Burger with Bacon, Red Onion Jam, Melted Cheddar & Coleslaw

DESSERTS

(VE & GF options also available)

Belgian Chocolate Brownie with Cream or Ice Cream (GF) (VE) option available

Baked Vanilla Cheesecake with Raspberry Compote (GF) option available

Chefs Homemade Apple & Plum Crumble with Custard

Black Forest Roulade with Cream or Ice Cream

Selection of Ice Creams Served with Choice of Sauce and Wafers. (VE) option available

Special Dessert of the day.

Please inform a member of staff if you have any dietary allergens.

Parties of 20 or over will be required to pre order from the alternative menu & pay a £5 deposit per person.