\*\*Sample menu – please note this may vary\*\*



**SUNDAY MENU** (12PM - 6PM)

## 2 COURSES FROM £19 OR 3 COURSES FROM £25 STARTER

Baked camembert (add £2.00)

French onion soup

Portobello mushroom with Goat's Cheese

Chicken Livers in brandy, served on baguette

Prawn Cocktail

Cod Goujons with a tartar sauce (add £2.50)

## **ROASTS**

Served with Roast potatoes, fresh vegetables, homemade Yorkshire pudding & gravy

Half Roast Chicken

Beef Sirloin (add £2.50)

Lamb shank served with a mint sauce (add £2.50)

Slow cooked Pork

Nut Roast

## **MAINS**

Steak Frites served with a blue cheese salad (add £2.00)

Cumberland ring, Dijon Mash & red wine jus (add £2.00)

Moules Frites

Roasted Vegetable Tagliatelle

## **DESSERT**

Lemon Meringue Pie

Cheesecake of the day

Affogato - Ice-cream or sorbet & espresso (with liquor add 2.50)

Sticky Toffee Pudding

(PLEASE INFORM US IF YOU HAVE ANY ALLEGRENS AND DIETARY REQUIREMENTS)

