

Sunday Menu

1 Course - £12.00

2 Courses - £18.00

3 Courses - £24.00

Starters

Mussels in a curried cream sauce, crusty bread (GF bread available)

Parsnip and Coconut cream soup with Vegetable Crisps (GF) (V)

Chicken Liver Parfait, Thyme Crostini's, Chestnut and Apple Chutney (GF bread available)

Mushroom and Mozzarella Arancini Balls, Tomato and Basil Sauce (V)

Smoked Mackerel and Creamed Leeks on toasted Ciabatta, Soft Poached Egg (GF bread available)

Chorizo and Balsamic onion jam tartlet, Watercress salad

Mains

Classic Roast Dinner

A choice of beef brisket or chicken supreme

All served with crispy roast potatoes, old school gravy and a homemade Yorkshire pudding.

Also accompanied by mashed carrot and swede, broccoli cheese and braised red cabbage.

Fish of the day (please ask your server for details)

8oz flat iron steak, skinny fries, au poivre sauce served with a confit tomato and a grilled mushroom garnish

(£4.50 supplement)

Mushroom, Butternut Squash and Spinach Wellington, Tender stem Broccoli and Beetroot Gravy (V)

V = Vegetarian GF = Gluten free

Please discuss any dietary requirements with your server