



July

SUNDAY LUNCH MENU

Starters

- Sticky Cayenne & Brown Sugar Sausage served with Apple Slaw
- Slow Roasted Tomato Soup served with Seeded Sourdough & Butter (V, GFA)
- Lime & Garlic Prawn Salad, Cucumber, Coriander & Brandy Marie Rose (GFA)

Main Courses

- Slow Roasted Leg of Lamb, Yorkshire Pudding & Red Wine Gravy (GFA)
- Herby Dijon Crusted Beef & Tarragon Remoulade (GFA)
- Parmesan Crusted Hake, Lemon & Caper Butter (+£2)
- Roasted Mediterranean Vegetable Lasagna (V)

All served with Roast Potatoes, Herby New Potatoes, Glazed Carrots & Summer Greens

Homemade Desserts

- Sticky Toffee Pudding & Ice Cream (V)
- Lemon Curd Tart & Double Cream (V)
- Trio of Cheese, Crackers & Homemade Chutney (+£3) (V, GFA)

3 Courses: £22.50 / 2 Courses: £18.50

Childrens' Menu Available: £12 for 2 courses (Mini Roast or Chicken Goujons & Chips / Brownie or Ice Cream Sundae)