



SUNDAY LUNCH MENU £13.99 PER PERSON 2 COURSE 1.00pm-4.00pm

CHOOSE EITHER STARTER & MAIN OR MAIN & DESSERT

CHILDREN'S MAIN MEAL FOR FREE*

*1 main meal from childrens menu-2 children per paying adult

STARTERS

PANZEROTTI (V)

Pancake, ricotta cheese, spinach, mozzarella, parmesan, bechamel

CREAMY MUSHROOMS (V)

Cooked in white wine butter garlic with cream & parsley.

BRUSCHETTA AL POMODORO (V)

Tomatoes, onion, basil and a hint of garlic served on freshly baked bread

PRAWN COCKTAIL

MAINS

ROAST - 28 DAYS AGED BEEF

*Yorkshire pudding, mashed potato, roast potatoes, root vegetables,
buttered greens & red wine gravy*

TRADITIONAL ROAST CHICKEN

*Yorkshire pudding, mashed potato, roast potatoes, root vegetables,
buttered greens & red wine gravy*

HOMEMADE FISH PIE (GF)

*Selection of fish pieces cooked in creamy parsley
sauce topped with mashed potatoes*

LAMB SHANK £4 EXTRA SUPPLIMENTARY

With gravy, mint sauce, mashed potatoes served with mixed vegetables

HOMEMADE MEAT LASAGNE

GREEK SALAD (V)

CHICKEN CESAR SALAD

SIDES

(SERVES 2 PEOPLE)

BAKED CAULIFLOWER CHEESE - £6.95

HONEY ROASTED CARROTS & PARSNIPS - £6.95

PIGS IN BLANKETS - £7.95

HOMEMADE DESSERTS

SEE DESSERTS BOARD

A LA CART MENU ALSO AVAILABLE AS USUAL

We are happy to provide you with allergen guidelines for all our menu items. As our food is prepared and freshly cooked in our busy kitchen, there may be a risk that traces of allergens and gluten can be found in any dish. For more detailed information, please ask one of our team.