



3 Course £23.50

2 Course £21.50

12:30pm-3pm

Sunday Lunch

Menu

Starter

Soup of the Day | Crusty Bread Roll (V) 2,7

BBQ Chicken Wings | Blue Cheese Sauce | Napa Slaw 2, 4, 7, 14

Mushroom Arancini | Pea & Mint Puree 2, 4, 7, 12, 14

Caesar Salad | Bacon Crumb | Parmesan | Baby Gem | Croutons 2, 4, 7, 14

Prawn Cocktail | Shredded Iceberg | Homemade Marie Rose Sauce | Celery | Green Apple 1,3,4,9

Main Course

Roast Sirloin of Beef | Creamed Potato | Roast Potato | Yorkshire Pudding | Roast Gravy 1,2,4

* Roast Sirloin of Beef £3 Supplement Served Slightly Pink *

Stuffed Turkey Breast | Smoked Bacon | Stuffing | Creamed Potato | Roast Gravy 1,4,7,9,14

Fillet of Salmon | Herb Crushed Potatoes | Leek | Tomato | White Wine Velouté 1,5,7,14

Honey Roasted Ham | Roast Potato | Creamed Potato 1,7,9,14

Beetroot & Goats Cheese Tart | Rocket, Pesto, Candied Walnut 1,2,4, 7, 9, 10, 14, 11

Dessert

Pavlova | Berries | Chantilly Cream 1,4

Cheesecake of the Day | Fresh Fruit | Chantilly Cream 2,4,7

Sticky Toffee Pudding | Bourbon Vanilla Ice Cream 2,4,7

Chocolate Brownie | Cointreau Chocolate Sauce | Vanilla Ice Cream 2,4,7

Additional Sides £3.90

Seasonal Vegetables

Onion Rings 2,13,14

Triple Cooked Chips 13

Corick Champ 7

Mash 7

Skinny Fries 13

ALLERGENS 1 - Celery | 2 - Cereals

containing gluten (inc wheat, rye, barley, & oats) |

3 - Crustaceans | 4 - Eggs | 5 - Fish | 6 - Lupin | 7 - Milk |

8 - Molluscs (such as mussels & oysters) | 9 - Mustard | 10 - Nuts |

11 - Peanuts | 12 - Sesame Seeds | 13 - Soybeans | 14 - Sulphur Dioxide & Sulphites