

SUNDAY LUNCH

2 courses £22.50 | 3 courses £24.50 12PM-6PM Sunday Only

STARTERS

Soup of the day With Garlic Bread.

Bruschetta (V)

Cherry tomatoes, garlic, extra virgin olive oil, oregano and basil on toasted bread with homemase balsamic reduction & rocket leaves.

Formaggio Di Capra

Breaded goats cheese served with grilled aubergines & aromatic honey reduction.

Prawn Tempura

With spicy chipolte mayo and a mixed leaf salad.

Spaghetti Meatballs

With garlic, chilli, homemade tomato sauce & parmesan.

MAIN COURSES

Roast Leg Of Lamb With seasonal vegetables, roast potatoes, Yorkshire pudding and gravy.

Roast Beef SirloinWith seasonal vegetables, roast potatoes, Yorkshire pudding and gravy.

Roast Chicken Breast

With seasonal vegetables, roast potatoes, Yorkshire pudding and gravy.

Haddock Tempura

Served with creamy mash, minted peas & tartar sauce.

Beetroot & Goats Cheese Risotto (V)

DESSERTS

Warm Chocolate Brownie
With Vanilla pod ice cream & berries compote

Passion Fruit Creme Brûlée

Fresh Pineapple Flambeed Served with raspberry sorbet.