

Sunday Lunch

Starters

Chef's Pate of the day

Please ask for today's choices, served with red onion chutney

Garlic Mushrooms

Served with hot crusty bread

White Bait

Deep fried and served on a green leaf salad with garlic mayonnaise

Freshly prepared Soup

Always made with the freshest of produce. Served with hot crusty bread

Garlic and rosemary brie wedges

Served with red onion chutney

Prawn Cocktail

Tiger prawns in marie rose sauce with farmhouse granary bread

Mains

Roast Beef with Yorkshire pudding

Roast Loin of Pork

Roast Leg of Welsh Lamb

All mains served with 'REAL' homemade gravy, a selection of fresh vegetables, roast potatoes and parsnips

Desserts

Sticky toffee pudding

Toffee flavoured sponge with toffee pieces and sticky toffee sauce

Tiramisu

Italian sponge fingers laced with Tia Maria and strong coffee, topped with mascarpone cheese and dusted with cocoa

Homemade Sherry Trifle

Homemade to our special recipe

Fine Chocolate Mousse

A rich and creamy simply irresistible chocolate dessert

Fruits of the Forest Cheesecake

Real vanilla, chocolate chip or strawberry with strawberry pieces

Selections of Ice Creams

A vanilla cheesecake served with your choice of cream or ice cream.

Main Course £8.95

2 Course £11.95

3 Course £14.95