



Sunday Lunch Menu

STARTERS

Soup (GF)

Homemade soup served with homemade bread

Potato Skins

Crispy potato skins served with garlic mayonnaise or barbeque sauce

Pollo Goujons

Tender Chicken strips, Panko bread crumbed served with garlic mayonnaise

Bruschetta (GF)

Toasted homemade bread with diced colourful cherry tomatoes, red onion, garlic and olive oil finished with basil and balsamic glaze

Aubergine Fries

Our signature dish! Aubergine fries in a crispy breadcrumb and parmesan coating finished with Italian seasoning, served with garlic mayonnaise

Garlic Mushrooms

Sautéed mushrooms cooked in creamy garlic sauce, served with a slice of garlic bread

Prawn Cocktail

Baby prawns in a classic Marie Rose sauce served on a bed of fresh mixed salad, served with homemade bread

Bread & Olives (GF)

Marinated mixed olives served with homemade bread

MAINS

Roast Sirloin of Beef £12.95

Roast Chicken Breast £11.95

Roast Leg of Lamb £12.95

Mixed Sunday Trio £15.95

(Half Sirloin Beef, Chicken & Lamb)

* Kids Sunday Dinner (Beef or Chicken) available £6.95 *

(All Sunday Dinner served with creamy mash potato, homemade Yorkshire pudding, gravy, carrots, cauliflower cheese, broccoli, parsnips, roast potatoes & our own signature stuffing)

Sea Bass £14.95

Pan fried fillet Sea bass on a bed of ratatouille, served with crushed potato

Salmon £14.95

Pan fried 10oz Fillet Salmon bed of new potatoes, served with rich Lobster creamy tomato sauce finished with asparagus

Add Starter Extra £3

Aperol Spritz £7.50

This refreshing Italian aperitivo is made with Aperol

Kir Royal £7.50

Add the Crème de Cassis into chilled Champagne flute, top up with Champagne