



Sunday Luncheon

Served 12:00 – 2:00pm

For your reservation,
please call
01939 210370

Starter

Mini Toad in the Hole

Herb sausage, served in a Yorkshire pudding, with White Onion gravy.

Chef's Soup of the Day

Served with home made bread roll

Sautéed Mushrooms

With Tarragon and Back Bacon, topped with melted Cheddar Cheese.

Smoked Mackerel Salad

Served with Horseradish and Dill dressing.

Fanned Melon

Served with a citrus sorbet and raspberry coulis

Tiger Prawn Cocktail

Supplement - £1.25

On a bed of crisp lettuce, bound with Marie Rose sauce.

Oak Smoked Salmon

Supplement - £2.25

Served with Shallots, Capers and Lemon.

Main Course

English Leg of Honey Roast Lamb Studded with Rosemary

Served with mint sauce and gravy.

Peppered Roast Rump of Beef

Served with Yorkshire pudding and gravy.

Baked Salmon Fillet

Served with Parsley and Prawn sauce.

Roast Chicken Breast

Served with homemade stuffing and garnished with pigs in blankets.

Chef's Pie of the Day

Ask for details.

8oz Rump Steak

Supplement - £3.25

Served with Peppercorn and Whiskey sauce

Chef's Fish Dish of the Day

Supplement - £2.95

Served with a pigtail lemon.

All main courses are served with roast potatoes and fresh market vegetables.

Dessert

Choose from our traditional selection of home made desserts.

£13.95 for 2 courses



£15.95 for 3 courses

Unfortunately, we are unable to accept credit/debit cards