

Sunday Menu Served 12 – 5pm & 6 - 8pm

Starters:

Mackerel Paté with cornichons & House toasts £6.95

Goats Cheese Cheesecake caramelized red onion, sun dried tomato & walnut salad balsamic dressing £6.95

Breaded Butterflied King Prawns with a soy & sweet chilli dip £6.95

Deep Fried Breaded Brie with port & cranberry compôte £6.95

Wild Mushroom, Baby Spinach & Mediterranean Vegetable Orzo Salad with grilled mozzarella balls & basil dressing £6.95

Home Made Chicken Liver Brandy & Thyme Paté with House toasts £6.95

Smoked Chicken & Black Pudding Bon Bons bacon jam, apple chutney, rocket salad £7.25

Mains:

Try Our Traditional Sunday Roast of Topside of Beef, Loin of Pork or Breast of Chicken £12.95 or Leg of Lamb £14.95 - each roast served with butter roasted potatoes, Yorkshire pudding, honey roasted parsnips, carrots, broccoli, cabbage, cauliflower cheese & pan gravy – add a side of honey mustard baby sausages £2.95

Or try it Veggie style – no meat, with vegetarian gravy £9.95 g/f adaptable

Butternut Squash, Mediterranean Vegetable, Wild Mushroom & Spinach Roulade topped with blue cheese, served with a red pepper coulis & spring salad £10.50

Wild Mushroom Spinach & Pea Risotto finished with Feta & rocket £12.50 (vegan adaptable)

Pan Fried Fillet of Hake wrapped in Parma ham, with wilted spinach, sugar snap & mange tout, pomme Anna potatoes & a crayfish tail butter sauce £15.95

Beer Battered Haddock with chunky chips, mushy peas & homemade tartare sauce £12.50

Beef Satay Stir Fry fillets of tenderloin, with Oriental vegetables, bok choy & egg noodles finished with a classic satay sauce £14.95

Baked Plaice Fillet with wild mushroom stuffing, wilted spinach, Parisienne potatoes dill cream sauce £15.95

Pan Roasted Skate Wing with brown shrimp & caper butter sauce, new potatoes dressed lambs' leaf £12.95

8oz Chargrilled Ribeye Steak roasted vine tomatoes, grilled field mushroom crispy onion rings, garden peas & chunky chips £19.95 **Add peppercorn or blue cheese sauce** £2.95

Seafood Gratin of smoked haddock, salmon, cod, prawns & leeks, bound in a dill cream topped with Brioche crumb & glazed with smoked applewood Cheddar £12.95

Vegetable Canneloni egg pasta tubes stuffed with ratatouille, baked with bechamel sauce topped with Parmesan & served with skinny fries & mixed leaf salad £10.95

Desserts

White & Milk Chocolate Parfait with Belgian chocolate ice cream £6.25

Raspberry & Apple Frangipane Tart & Chantilly cream £6.25

Rocky Road Chocolate Cheesecake with white chocolate & raspberry ice cream £6.25

Strawberry Jam Sponge Pudding & custard £6.25

Profiteroles with chocolate drizzle £6.25

Lemon Posset with homemade shortbread £6.25 g/f adaptable

Treacle Tart with raspberry syrup & vanilla ice cream £6.25

Cheeseboard classic favourites of Brie, Cheddar & Stilton with crackers grapes & chutney £7.25

Alburgh Ice Cream - £5.95 for two scoops - £6.95 for three scoops

White Chocolate & Raspberry Swirl * Vanilla * Rum & Raisin

Belgian Chocolate * Strawberry * Salted Caramel

Offer! – Choose Roast Beef, Chicken or Pork, or the Veggie Roast with any one of the following starters or desserts as Two Courses for £16.95

Starters:

Duck Spring Rolls with sweet chilli dip & dressed leaves

Soup du Jour with crusty bread

Crispy Whitebait with homemade tartare sauce

Desserts:

Ice Cream - Two Scoops

Vanilla, Strawberry or Belgian Chocolate

Classic Profiteroles with chocolate drizzle

Syrup Sponge Pudding with custard

Food Allergies and Intolerances: All our dishes are prepared in a kitchen where nuts, cereals containing gluten, and other allergens are prepared, and our menu descriptions do not list all ingredients. If you require any advice about ingredients, please do ask your server before ordering your food. Please note that whilst every care is taken, some game items may contain shot.