

## Sunday Menu Served 12 – 5pm & 6 - 8pm

### Starters:

**King Prawns** sautéed in garlic & chilli butter on warm bruschetta £8.95 g/f adaptable

**Crab, Avocado & Shrimp Tian** with pickled cucumber & warm bread £7.95 g/f adaptable

**White Stilton, Mango & Ginger Fritters** served over salad with red pepper dressing £6.95

**Warm Salad of Pigeon Breast** with baby gem, bacon lardons, goats' cheese & pickled walnuts £7.25

**Pork & Peanut Dim Sum** stir fried vegetables & soya sauce £6.95

**Fried Calamari** with Greek salad £6.95 g/f adaptable

**Homemade Beef Liver Paté** with red wine & herbs, bacon jam & warm baguette £6.95

**Apple, Pear & Roquefort Salad** with golden raisins & balsamic dressing £6.95 g/f

### Mains:

**Succulent Fillet of Venison** served medium rare with a broccoli & Stilton purée fondant potato, sautéed girolles & a thyme & red wine jus £17.95

**Pan Roasted Skate Wing** with caper butter sauce, skinny fries & dressed lambs' leaf £15.95 g/f

**Beer Battered Fish** – Cod with chunky chips, mushy peas & homemade tartare sauce £12.50

**Lobster & King Prawn Saffron Spaghetti** homemade pasta with char grilled asparagus & baby spinach in a creamy tomato sauce £15.95 g/f adaptable

**Fillet Mignon** tenderloin of beef, with your choice of classic sauces, pick either Diane blue cheese, or peppercorn, served with skinny fries & green salad £23.95

**Chargrilled Chicken Caesar Salad** of baby gem, bound with bacon lardons Parmesan, crunchy croutons, cream & anchovies, topped with a butterflied chicken breast £13.95 g/f adaptable

**Potato Gnocchi** with baby spinach, tender stem broccoli, broad beans & peas, tomato sauce ricotta & pine nuts £12.95 **Add chicken & chorizo** £3.00

**Zarzuela** Chef's version of a rich Catalan shell fish stew of crevettes, mussels, almond clams & king prawns with potato & white fish, poached in an earthy chorizo, almond, tomato & garlic sauce served with aioli & rustic toasts £16.95 g/f

**Chargrilled Homemade 8oz Beef Burger** with Monterey Jack, skinny fries, burger sauce & chef's crispy onions £11.95 **Add bacon or field mushroom** £1.50

**Vegetable Tikka Masala** homemade coriander naan, mango chutney & rice £10.95  
**Add chicken** £3.00 **or tiger prawns** £6.00 g/f

**Seafood Gratin** with salmon, white fish, smoked haddock, prawns & leeks in a creamy cheese sauce topped a cheddar crumble £12.95 g/f

**Homemade Beef Lasagne** with garlic bread & dressed leaf salad £12.95

**Tuna Niçoise** classic salad of egg, green beans, olives, tomato, baby potatoes, mixed leaves & chef's special dressing, all topped with a succulent seared tuna steak served pink £15.95

## Desserts

**Strawberry Jam Sponge Pudding** with custard £6.25

**White & Dark Chocolate Brownie** with vanilla ice cream £6.25 g/f

**Pineapple & Ginger Pavlova** g/f £6.25

**Piccolo Tiramisu Trifle** with salted mud slider cookies £6.25

**Red Wine Poached Pear** with whipped mascarpone & caramelised almonds £6.95 g/f

**Banana Maple Stack** with crème fraiche & a banana & honeycomb ice cream £6.95

**Summer Pudding** with berry fool £6.25

**Chocolate, Cardamom & Hazelnut Tart** with a Baileys & mascarpone cream £6.95

**Sticky Toffee Pudding** with custard £6.25

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

White Chocolate & Raspberry Swirl \* Vanilla \* Rum & Raisin

Belgian Chocolate \* Strawberry \* Rhubarb & Ginger

**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

**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 of** Vanilla or Strawberry or Belgian Chocolate

**Choc Brownie** with vanilla ice cream

**Sticky Toffee 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.