



Sunday Lunch Menu

Starters

Breaded Whitebait Accompanied by Devilled Mayonnaise and Salad.

Farmhouse Pork Terrine (Minced Belly Pork and Liver) Served with Apple and Grape Chutney and Dressed Rocket.

Chefs Soup of the Day (See Staff for Todays Choice) with a Petit Pain Bread Roll and Soft Butter.

Flat Mushroom Stuffed with Leek, Bacon and Cream Cheese Topped with a Wensleydale Gratin.

Runny Hens Scotch Egg Served with Pineapple Relish and Potato Salad.

Mains

Roast Silverside, Yorkshire Pudding, Red Wine Gravy.

Roast Pork Loin, Crackling, Gravy.

Braised Minted Lamb Shoulder on Minted Mash Served with Seasonal Vegetables (£2 Supplement).

Pan Fried Chicken Breast with a Smoked Bacon and Leek Cream Sauce Accompanied by Roasted New Potatoes.

** All The Above Served with Roast Potatoes and Seasonal Vegetables **

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Crayfish Linguini with a Sweet Chilli, Lime, Ginger, Garlic and Fresh Chilli Infusion.

Rice and Feta Stuffed Capsicum Pepper Served with a Greek Salad and a Tomato and Basil Sauce.

Sweets

Banoffee Pie Topped with Sliced Banana and Lashings of Vanilla Cream Topped Off with Chocolate Sauce.

Carrot and Fresh Ginger Cake Pipped Cream Cheese Frosting with Honeycomb Ice Cream.

Fresh Lime Cheesecake Served with Bitter Orange Jelly and Lemon Curd.

Sticky Toffee Pudding Topped with Salted Caramel Sauce and Vanilla Ice Cream.

Callbat Dark Chocolate Brownie, Runny Chocolate Sauce, Chocolate Soil and Ice Cream.

Bramley Apple and Cinnamon Crumble Served with Rich Custard.

1 Course £8.95

2 Course £13.95

3 Course £15.95