



SUNDAY LUNCH MENU

2 COURSE £32.00 3 COURSES £37.00

NIBBLES

Basket of Mixed Breads served with Olive Oil and Balsamic £4.50

Garlic Ciabatta topped with Cheese £7.95

Selection of Marinated Black and Green Olives £5.50

Arancini- Mini Cheese and Mushroom Risotto Balls, Deep fried £5.95

Bruschetta – Topped with Fresh Tomato, Basil, Spring Onion £7.95

STARTERS

Homemade Soup of the Day served with Bread

Deep fried Sesame Coated Brie, Cranberry Compote

Homemade Smooth Duck Pate, Apple Chutney, Toasted Crostini

Spinach and Ricotta Ravioli, Butter and Sage, Crispy Courgette (Starter or main)

Traditional Prawn and Salmon Cocktail, Marie Rose Sauce

Homemade Beef Cannelloni, Cheese Sauce

Slow Cooked Mushroom, Roast Vegetables and Goats Cheese

MAINS

Traditional Roast Rib of Beef, Yorkshire Pudding and Gravy *

Free Range Roast Chicken Breast, Yorkshire Pudding and Gravy *

Slow Cooked Pork Belly, Whole Grain Mustard Cream *

Slow Cooked Lamb Shank, Gravy* (£3.50 Supplement)

Fillet of Sea Bass with a Lemon, Herb Butter *

Aubergine Parmigiana – Sliced Aubergine baked with Tomato, Mozzarella, Basil, served with a Mixed Leaf Salad

Homemade Traditional Beef Lasagne served with French Fries

Linguine with Tender Stem Broccoli, Chilli, Garlic and Olive Oil

***Served with a selection of seasonal vegetables and sauté potatoes**



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DESSERTS

Warm Brioche Bread and Butter Pudding served with Cream

Warm Plum and Almond Tart, Vanilla Ice Cream

Crème Brulee

Cassata – Homemade Vanilla Ice Cream with Cherry, Chocolate and Pistachio

Nutella Cheesecake, Cream

Selection of Mixed Sorbets

Italian Cheeseboard, Crackers and Chutney (£3.50 supplement)