

## **Sunday Lunch 12pm - 4pm**

**3 course menu 18.50 per person inc. vat**

**Children's menu 11.50 per child (under 12 years only)**

### **Starter**

**Soup of the day**  
(v & g - no croutons)

**Smoked trout and prawn timbale (g)**  
Marie Rose sauce

**Chicken liver pate**  
toast and homemade chutney

**Classic Caesar salad**  
Garlic croutons

**Mushrooms in garlic cream sauce (v)**  
toasted brioche bread

### **Main course**

**Roast rib eye of beef (A la carte 13.95)**  
homemade Yorkshire pudding - roast potatoes - steamed vegetables - red wine sauce

**Oven roast chicken breast**  
stuffed with sausagemeat & cranberry - bacon fried sugar snaps - spring onion crushed potatoes - roasting jus

**Braised lamb shank (g)**  
whole grain mustard mash - braised red cabbage - redcurrant jus

**Sautéed salmon (g)**  
bacon creamed cabbage - new potatoes

**Broccoli and blue cheese risotto (v&g)**

### **Dessert**

**Blackberry and apple crumble - custard (v)**

**Lemon cheesecake - berry compote**

**Dark chocolate pot - Drambuie cream (v&g)**

**Trio of ices - vanilla, strawberry and chocolate (v)**

**(v) - vegetarian**

**(g) - gluten free**