



## **Sunday Menu**

one course 10.95 two courses 13.95 or three course 16.95

### **Starters**

Homemade soup of the day & crusty bread (*vgo/gfo*) £4.50

Bread & olives- warm baguette, marinated olives, balsamic & olive oil (*gfo/vg*) £5.95

Chicken liver & whisky pâté, red onion jam, toast & dressed salad (*gfo*) £5.25

Classic prawn cocktail, Marie-rose sauce, brown bread & butter (*gfo/dfo*) £5.95

Breaded Mushrooms- with dressed salad & garlic 'mayonnaise' (*vg/gf*) £5.50

### **Mains**

Roast topside of beef, Yorkshire pudding, roast potatoes, vegetables & red wine gravy (*gfo/df*)

Roast loin of pork, sage & onion stuffing, pigs in blankets, roast potatoes, vegetables & gravy (*gfo/df*)

Pan roast salmon with tarragon hollandaise, roast potatoes & vegetables (*gf/dfo*)

Braised lamb shank, roast potatoes, red wine gravy & vegetables (*gf/df*) (£3 supplement)

### **Vegan Mains**

Wild mushroom risotto (*gf*)

Lincolnshire sausages & stuffing, roast potatoes & vegetables (*gfo*)

Mushroom & ale pot pie- oyster, chestnut & button mushrooms cooked in a rich ale gravy topped with a puff pastry crust, roast potatoes & vegetables (*gfo*)

### **Make the most of your roast**

Cauliflower cheese (*gf*) £3.00, roast potatoes (*gf/df*) £2.00, mashed potatoes (*gf/df*) £2.00, pigs in blankets (2) (*gf/df*) £1.50, Yorkshire pudding (*gfo*) £1.00, stuffing balls (2) (*gfo/vg*) £1.00

### **Desserts**

Homemade apple crumble & custard (*gfo/vgo/dfo*) £4.95

Homemade chocolate brownie, warm with salted caramel ice cream (*gfo/dfo/v*) £5.95

Strawberry Eton mess- meringue, cream & berries (*gf/v*) £4.85

Warm vegan chocolate brownie topped with vanilla ice cream (*vg/gf*) £5.95

Sorbet- lemon, raspberry or mango (*gf*) £1.50 per scoop