

Set Sunday Lunch

*Homemade soup of the day
served with a crusty roll*

*Homemade duck and Cointreau pate
served with red onion chutney and crusty toasted bread*

*Garlic mushroom rarebit
Toasted ciabatta topped with garlic mushrooms in a creamy
Dijon mustard sauce and melted gruyere cheese*

*Tandoori chicken kebabs
with coriander infused natural yogurt*

*Goat's cheese and red onion cheesecake topped with caramelised apple
served with watercress and a balsamic reduction*

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Roast leg of pork, stuffing and chipolata sausage

Roast topside of beef with Yorkshire pudding

Roast Staffordshire turkey, stuffing and chipolata sausage

*Chicken breast stuffed with goat's cheese, sundried tomatoes
and basil wrapped in bacon served with garlic and
thyme mini roasted potatoes and seasonal vegetables on a balsamic reduction.*

*Gnocchi and baby leaf spinach in a tomato and mascarpone
sauce with parmesan shavings, served with garlic ciabatta and salad*

*Potato, Onion, Sage and Gruyere Tart
New potatoes, caramelized onions and fresh sage in a puff pastry
tart topped with melted gruyere cheese*

*Pan seared swordfish steak
with buttered spinach, wild rice and bernaise sauce
£3 supplement*

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Alabama chocolate fudge cake

Homemade individual Sicilian lemon cheesecake with a blueberry jelly top

Homemade bramley apple and blackberry crumble and custard

Classic Caramel Crème Brulee

*Toffee Lumpy Bumpy
a moist toffee flavour sponge base, layered with a rich toffee flavour mousse and
a lumpy bumpy creamy filling. It's then smothered with a caramel and chocolate coating*

3 courses £18.95

2 course 16.95