

Sample Sunday Menu

1 course - £11.95 2 Courses - £15.95 3 Courses - £19.95

Starters

Oven Roasted Tomato Soup with Basil Oil & freshly baked bread (v)

Salt & Pepper Squid with garlic aioli

Lightly Spiced Chicken Skewers served with dressed mixed leaf & curried mayonnaise

Chargrilled Halloumi with a mixed leaf salad & house dressing (v)

Pan Seared Scallops with chorizo and a sundried tomato oil (£5 Supplement)

Mains

Traditional Roast served with duck fat roast potatoes, locally sourced vegetables, Yorkshire pudding & home-made gravy. Choice of:-

28 Day Aged Sirloin of Beef

Salt Marsh Leg of Lamb

Free Range Corn Fed Chicken

Vegetarian Roast (v)

Mixed Meat (£2 Supp)

Sauteed Mushroom & Blue Cheese puff Pastry Tart with a mixed leaf salad & buttered new potatoes (v)

Garlic Roasted Cod Fillet served with sauteed potatoes, wilted spinach & a garlic oil

"Directors" Hand Battered Fish & Chips with a wally & homemade tartar sauce

Hand Breaded Chicken Fillet served with a selection of vegetables and buttered new potatoes & a garlic butter sauce

Trio of Cumberland Sausages served with creamed potato, crispy onions & a rich onion jus (vegetarian option available)

Pan Fried Fillet of Bass served with crushed baby potatoes, green vegetables & a spicy tomato & chorizo sauce (£4 supplement)

28 Day Dry Aged 8oz Sirloin Steak served with chips & a peppercorn sauce (£8 supplement)

Pan Fried Calves Liver & Rare Breed Streaky Bacon with creamy mash, crispy onions & a red wine jus (£3 Supplement)

Sides

Extra Yorkshire pudding £1 - Seasonal Veg £3.95 - Cauliflower Cheese £3.95

Desserts

Sticky Toffee Sundae - Vanilla Ice Cream with warm sticky toffee pudding pieces, toffee sauce & whipped cream

Calcott Farm Apple Crumble with a caramelised top served with custard

Belgian Chocolate & Salted Caramel Pot served with a shortbread biscuit

Fresh Fruit Salad served with a raspberry sorbet

Selection of Cheeses with onion chutney & biscuits (£2.95 supp or £6.95 as additional course)