



Sunday Lunch Menu

*Homemade Soup of the Day served with a Warm Roll and Butter **V, (GF)***

*Deep Fried Brie Wedge with Salad Garni & an Orange & Cranberry Compote **V***

*BBQ Chicken Wings served with Salad Garnish and BBQ dip **(GF)***

Breaded Whitebait with Salad Garni & a Smoked Paprika Mayonnaise

*Roast Welsh Topside of Beef with Homemade Yorkshire Pudding **(GF)***

*Hand Carved Roast Gammon **(GF)***

Roast Turkey Breast with Sage & Onion Stuffing

*Roast Leg of Lamb **(GF)** £2.00 supplement*

*Seed & Nut Roast **V, Vg***

*Baked Salmon Fillet with a Caper & Lemon Butter **GF***

All Main Courses are served with Roast & Mashed Potatoes, Cauliflower Cheese & selection of two other Vegetables

*Warm Chocolate Fudge Cake with Vanilla Ice Cream **V, GF***

*Apple and Cherry Crumble with Hot Vanilla Custard **V***

*Duo Cheese Plate accompanied with Grapes, Chutney & Selection of Biscuits **V***

*Fresh Fruit Salad with Pouring Cream **V, GF, (Vg)***

Berry Coupe – Vanilla & Strawberry Ice Cream topped with Berry Coulis, cream & Café Curl wafer

Main Course Only £12 - Two Courses £14 - Three Courses £17

Selection of Freshly Brewed Tea's and Specialty Coffee £1.75 - £2.50

Please advise your Server of any Allergy or Dietary requirements before ordering

V Vegetarian , (V) Vegetarian with adjustments, GF Gluten Free, (GF) Gluten Free with adjustments, Vg Vegan (Vg) Vegan with adjustments