

SUNDAY LUNCH

STARTERS

- Homemade Soup served with fresh crusty bread and butter
- Chicken Liver Parfait served with red onion chutney, mixed salad leaves and toasted rustic bread
- Garlic Portobello mushrooms in white wine and garlic cream sauce, parmesan crust & herb croutons
- Slowly braised chorizo cooked in red wine, chilli, garlic, rosemary, served with crusty bread
- Spicy salt & pepper ribs, with a stock sauce
- Deep Fried Brie served with red onion chutney and mixed salad leaves
- Chicken & Bacon Salad avocado, cherry tomatoes, cucumber, red onion & honey & mustard dressing
- Smoked mackerel & pressed beetroot, horseradish, creme fraiche

MAIN COURSES

- Roast topside of beef cooked to your preference
- Roast pork loin with stuffing & crackling
- Roasted chicken breast with stuffing.
- Roast turkey with pig blanket & stuffing
- Roasted leg of New Zealand lamb
- All served with creamy mashed potato, duck fat roasted potatoes, homemade yorkshire pudding a rich meaty stock gravy & seasonal vegetables (subject to change)
- Penne carbonara with smoked bacon in a garlic and parmesan cream sauce served with garlic bread
- Cajun seabass pressed buttered potatoes, prawns & sizzled stirfry veg
- Roasted butternut squash & sage risotto wilted spinach and parmesan.

Also vegetarian roast available

DESSERTS

- Apple Crumble with custard
- Chocolate bread & butter pudding with custard
- Homemade cheesecake of the day
- Eton mess broken meringue & mixed berries & strawberries & whipped cream
- Selection of Ice cream or sorbet

2 Course 14,95€ or 3 course 16,95€



EARLY BIRD MENU 15,95€

STARTERS

Homemade Soup served with fresh crusty bread and butter

Crispy Buffalo Chicken Wings cooked in herbs&spices and served in sticky buffalo sauce

Deep Fried Brie served with red onion chutney and mixed salad leaves

Tomatoes with mozzarella served with basil and pesto sauce.

Mediterranean Salad

MAIN COURSES

Portobello Burger 8oz beef burger served with vintage cheddar cheese, sliced tomato and red onion salad served in a bun with red cabbage and homemade chips

Beer battered fish cod fillet served with homemade chips and tartare sauce.

Penne carbonara with smoked bacon in a garlic and parmesan cream sauce served with garlic bread

Slow roasted belly pork belly pork served with mustard mash, honey roasted parsnip & carrot, broccoli floret, apple puree and a cider and onion jus

Marinated Cajun Chicken Breast chicken breast served with chorizo mash, french beans, red pepper and a cajun cream sauce

Chefs Daily Special

DESSERTS

Apple Crumble with custard

Ice Cream with a choice of 3 flavours

Vanilla Panna Cotta

