



SUNDAY MENU

STARTERS

SOUP OF THE DAY

Served with a warm crusty roll

GARLIC MUSHROOMS ON TOASTED CIABATTA

Pan fried mushroom in a white wine and garlic sauce

MAINS

ROAST OF THE DAY

Choice of Beef or Pork served with homemade Yorkshire puddings, Roast and new potatoes, seasonal vegetables all topped with pan gravy

STEAK PIE IN A RED WINE GRAVY

Braised tender beef in a Red wine gravy topped with a puff pastry crust,
Served with seasonal vegetables and new potatoes

SALMON SUPREME IN A WHITE WINE AND LEMON SAUCE

Served with New potatoes and seasonal vegetables

VEGETERIAN LASAGNE

Served with garlic bread and salad

DESSERTS

MANDARIN CHEESECAKE

Served with pouring cream

CHOCOLATE BROWNIE

Served with vanilla ice-cream

1 COURSE £8.95

2 COURSE £11.95

3 COURSE £14.95