



SUNDAY LUNCH MENU

SEPTEMBER

Jerk Chicken thighs, Caribbean Slaw

Mozzarella Arancini, spicy Tomato Chutney (v)

Panko King Prawns, Sweet Chilli Mayo

Traditional Roast

Beef

Chicken Supreme

Gammon

Nut Roast (v)

All served with roast potatoes, cauliflower cheese, greens, braised red cabbage, roasted carrots and Yorkshire pudding

Herb Crusted Cod, Creamy Dill sauce, Vegetable Ragu

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice cream

Autumn Berry Eton Mess

Baked Cheesecake, Berry compote, Raspberry Sorbet

Cheese and biscuits (£2.00 Supplement)

Selection of Ice Creams

1 COURSE 17.50 ~ 2 COURSES 24.00 ~ 3 COURSES 30.50

FOOD ALLERGIES AND INTOLERANCES

Please advise service staff of any dietary requirements allergies or intolerances