

# Sunday Menu

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## STARTERS

### **Homemade Soup of the Day £8.50**

Warm crusty bread

### **Chicken Liver Pâté £8.95**

Served with onion jam and sourdough

### **King Prawn Cocktail £8.95**

Marie Rose sauce, brown bread and butter

### **Watermelon & Feta Cheese Salad £6.95**

Fresh mint leaves and lemon sorbet

## MAINS

### **Slow Roasted Overnight Rib of Beef (Medium) £19.95**

Carrot & parsnip, Yorkshire pudding, red wine jus. Served with roast potatoes and seasonal vegetables.

### **Roasted Loin Pork (Local) £17.95**

Red cabbage, apple compote and seasoning. Served with roast potatoes and seasonal vegetables.

### **Pan Fried Skin-on Breast of Chicken £17.95**

Homemade stuffing. Served with roast potatoes and seasonal vegetables.

### **Seared Sea Bass £17.95**

Pea purée and crushed new potatoes

### **Wild Mushroom Risotto £15.95**

Parmesan crisps and herb oil drizzle

## EXTRAS

### **Cauliflower Cheese £4.50**

### **Extra Yorkshire Pudding £2.20**

### **Roast Potatoes £4.00**

## DESSERTS

**Sticky Toffee Pudding £7.50**

Served with toffee sauce, fruit compote and vanilla ice cream

**Wild Berry Eton Mess £7.50**

**French Bake Cheesecake £7.50**

Wild berry compote

**Chocolate Brownie £7.50**

Served with vanilla ice cream

**Selection of Ice Cream £2.50 per scoop**

Strawberry, chocolate or vanilla

**Cheese Board £10.50**

Crackers, Blue Stilton, Brie, Cheddar, celery and onion chutney