



SUNDAY LUNCH

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Food served 12pm.- 6pm

STARTERS

Homemade Soup of the Day (V) £6

A freshly prepared, comforting soup with a new flavour each day, made with seasonal ingredients and served with crusty bread.

Creamy Garlic Mushrooms (V) £9

Sautéed mushrooms in a rich garlic cream sauce, finished with herbs and served on toasted bread.

Classic Prawn Cocktail with Warm Bread £11

Cold-water prawns in a Marie Rose sauce, served with crisp lettuce, lemon and warm bread.

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Sirloin of Beef (Served pink) £26

Roast Loin of Pork & Homemade Stuffing £25

Roast Lemon & Thyme Chicken Breast £25

Quorn Sausages £24

Served with roast potatoes, buttered mash, carrot and swede, seasonal greens, cauliflower cheese, Yorkshire pudding & rich gravy

(Vegan/GF option available)

SIDES & EXTRAS

Roast Potatoes £5.50

Bread & Butter £4

Creamy Mashed Potatoes £5

Homemade Chunky Chips £6

SUNDAY MAINS

Haddock & Chips (GF) £21

Fresh haddock in light beer batter, fried golden and served with hand-cut chips, mushy peas, tartare sauce and lemon.

Wholetail Scampi £20

Whole langoustine tails coated in crisp golden breadcrumbs, served with hand-cut chips, garden peas and homemade tartare sauce.

Chef's Fish Special

*Chef's fish selection – a regularly changing dish based on the freshest fish available
At market price.*