



## Sunday Lunch Menu

**2 Courses:** 21.50

**3 Courses:** 25.00

### Starters

Soup of The Day V GFO

Served with bread and butter

Cajun Chicken Wings GF

Served with sweet chilli dip

Chicken Liver Pate

Served with crostini's

Hummus and Olives Ve

Served with crostini's

Creamy Garlic Mushrooms V

Served with toasted garlic ciabatta

### Roast Dinners

Our Roasts are served with mash, roast potatoes and family service portion of cauliflower cheese and seasonal vegetables.

Staffordshire Roast Beef GFO

Served with a Yorkshire pudding, creamy mash and roasted vegetables

Roast Loin of Pork GFO

Served with creamy mash, roasted vegetables, seasoning and crackling

### Mains

Homemade Lasagne

Served with toasted garlic bread and a side salad

Fillet of Sea Bass GF

Served with crushed new potatoes, french beans and a parsley and lemon butter

Spinach and Chickpea Curry V Ve

Chickpeas and Spinach in a lightly spiced curry sauce, served with pilau rice

### Extras - 4.00

Creamy Mash

Pigs in Blankets

Roast Potatoes

Cauliflower Cheese

### Desserts

Homemade Cheesecake of The Day

Served with chantilly cream

Treacle Sponge V

Served with custard

Belgium Waffle V

Served with vanilla ice cream and butterscotch sauce

Chocolate Brownie V GF

Served with salted caramel sauce and vanilla ice cream

Ice Cream Selection V GFO

Your choice of 3 scoops of ice cream or sorbet from:

Vanilla, Chocolate, Strawberry, Mint Choc Chip, Salted Caramel, Raspberry Sorbet and Lemon Sorbet