

# Sunday Lunch Menu

## STARTER

Spicy Butternut Squash Soup Served with Crusty Bread (V)  
(GF on Request)

Salmon and Parsley Fishcake Served with Apple and Cider  
Chutney

Chicken Liver Parfait Served with Red Onion Marmalade  
and Toast  
(GF on Request)

## MAIN

Roast Topside of Beef and Yorkshire Pudding  
(GF on Request)

Slow Cooked Belly of Pork with Apple and Sage Stuffing  
(GF on Request)

Roast Chicken with Sausage Meat Stuffing (GF)

All Served with Roast Potatoes, Seasonal Vegetables and  
Gravy

Children's Roast £9.50 (1 scoop Ice Cream Included)

Grilled Fillet of Salmon Served with Parsley Sauce,  
Buttered New Potatoes and Seasonal Vegetables (GF)

Vegetable Tagine Served with Cous Cous Salad (V)

## DESSERT

Treacle Tart Served with Ice Cream or Custard

Apple Sponge Pudding Served with Ice Cream or  
Custard

Forest Fruit Pavlova (GF)

Creme Caramel (GF)

**2 COURSE £16 3 COURSE £20**

Call 01934 712649 to book a table.

Full allergy information is available on request. All our food is prepared in a kitchen  
where nuts and other allergens are present. Fish may contain small bones.