



SUNDAY LUNCH

Served 12.30m - 3pm

STARTERS

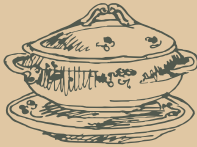


*Smoked salmon carpaccio with horse radish cream,
pickled beetroot and crostini £6.50*

*Sundried tomato and basil arancini - deep fried risotto balls stuffed
with mozzarella, with a spicy tomato dipping sauce £6.50*

*Charcuterie board -Italian cured meats, olives, sun blush tomatoes,
bread and balsamic dipping oil £6.50*

Soup of the Day with bread & butter £5



MAINS

*Andrew Barclay roast sirloin of beef with goose fat roast potatoes,
Yorkshire pudding, seasonal vegetables and gravy £12*

*Andrew Barclay roast free range chicken
with goose fat roast potatoes, seasonal vegetables and gravy £12*

*Chestnut and roasted vegetable wellington with veggie roast potatoes,
seasonal vegetables and onion gravy £10*

ALL SERVED WITH A SIDE OF CAULIFLOWER CHEESE

DESSERTS



Orange creme brûlée with a home made shortbread biscuit £6

Dark chocolate brownie with raspberry coulis and vanilla ice cream £6

Sticky toffee pudding with salted caramel sauce and vanilla ice cream £6