

Sunday Menu

2 courses 16.50 | 3 courses 20

To Start

Soup of the Day

With crusty bread roll

Salt and Pepper Crispy Calamari

On a bed of curried noodles with chili and garlic sauce

Hot and Spicy Chicken Wings

With blue cheese dip

Cajun Chicken Caesar Salad

Baby gem lettuce, crispy bacon, garlic croutons and parmesan

Homemade Fishcakes

Fried in panko breadcrumbs, served with hollandaise sauce

Goat Cheese Fritter (V)

With tomato salsa

Sunday Specials

Steak on the Stone (7 supplement)

Chips, salad and a trio of sauces: peppered sauce, caramelised red onion and garlic butter Choice of 10 Oz. fillet or 12 Oz. sirloin, supplied by Elliott's Butchers

Braised Lamb Shank

Succulent lamb braised for 6 hours, with creamy mash, seasonal vegetables in a rich lamb and red wine jus

Roast Turkey and Ham

With homemade herb stuffing, fresh market vegetables and two types of potatoes

Grilled Fillet of Sea Bass

Baby potatoes with white wine and vegetable cream sauce

Roast Parmesan Chicken

With herb mash, spinach, broccoli and chorizo cream

Creamy Tagliatelle (V)

With garlic bread Add chicken

Mains

100% Fillet Steak Burger

12.50

12.95

Chilli mayo, lettuce, tomato, cheddar cheese, onion rings and chips

Homemade Chicken Goujons 12.50 With salad, chips and sweet chilli dip

Crispy Honey Chilli Chicken

Stir fried vegetables and rice

Add chips

1.50

Homemade Beef Lasagne 12.50
With salad garnish, garlic bread and chips

Asian Style Stir-Fry (V) 10.90

With vegetables and noodles

Add chargrilled chicken or beef 2.00

Desserts

Ask your server for today's selection of desserts

On the Side

2.95

Chunky chips, skinny fries, lattice fries, vegetables, mash, mushrooms, onion rings

Sauces 2.00

Peppered sauce, gravy

Dips 0.50

Mayonnaise, sweet chilli, garlic mayo, chilli mayo, BBQ

Allergen Info: Due to the nature of our catering operation we cannot guarantee allergen free meals

(V) Vegetarian: Some dishes can be made suitable for vegetarians, please ask for information