



## SUNDAY MENU

DRINKS IN HANDS, SMILES ON FACES

### --- STARTERS ---

Roasted Red Pepper & Tomato Soup. Herb oil croutons & baby watercress **6.95**

Blanketed Piggies with a Honey mustard dressing, micro herbs, and dressed house salad **6.95**

Honey Jerk Chicken Skewers. Served with a fresh avocado salad. Jerk mayo **8.95**

### --- MAINS ---

TOPSIDE OF BEEF - slow roasted with honey mustard & garlic **17.95**

SLOW ROASTED LAMB SHOULDER - basted with fresh mint, rosemary & thyme **18.95**

JUICY & TENDER ROAST GAMMON **16.95**

SUCCULENT ROASTED TURKEY BREAST **15.95**

BRIE & BUTTERNUT WELLINGTON **9.95**

\*roast meats alternate each Sunday

Children **9.95** - Lighter appetite **4** less

All roasts served with Yorkshire pudding, honey & thyme roasted potatoes. Honey roasted carrots, cauliflower or broccoli cheese, seasonal greens and pickle sweet red cabbage.

SALMON PAN-SEARED WITH THYME AND GARLIC.

Served with a lime infused dauphinois potato **14.95**

### --- DESSERTS ---

Homemade Rich Chocolate Brownie. Served with vanilla ice cream or cream lathered in chocolate sauce **6.95**

Homemade Sticky Toffee Pudding. Served with vanilla ice cream or cream and a rich toffee sauce **6.95**

Yorkshire cheese board. Brie, Yorkshire Fetter, Blackstock Blue, and Red Leicester.

With crudités, beetroot, chickpea and grapes, crackers & chutney (VEG) **7.95**