

Sunday Lunch



Starters

Cream of Tomato and Roasted Pepper (**GF**) Cream of Mushroom and Herb, Puree of Leek and Potato. (**GF**)

Creamy Garlic Mushrooms Served with Garlic Bread, Balsamic Syrup and Rocket $\pounds 5.95$

Homemade Chicken Liver Pate with Toast £7.95 Salmon and Dill Fishcake with Tartare Sauce (**GF**) £6.95 Pulled Roast Beef n Gravy Filled Yorkshire £4.95

Pulled Bar-B-Que Pork on a Bed of Iceberg Lettuce in a Poppadum (GF) £5.95

Main Courses

Roast Topside of Beef with Yorkshire Puddings, Roast Potatoes, New Potatoes and Fresh Seasonal Vegetables with a Creamy Leek Sauce £14.95
Roast British Pork with Yorkshire Puddings, Roast Potatoes,

New Potatoes and Fresh Seasonal Vegetables with a Creamy Leek Sauce £14.95

Roast Turkey with Yorkshire Pudding, Pigs in blankets, stuffing, Roast Potatoes,

New Potatoes and Fresh Seasonal Vegetables with a Creamy Leek Sauce £14.95

Beef Bourgeon, With Rice or a Choice of Potatoes and Fresh Vegetables £16.95 **Steak and Ale Pie** Choice of Potatoes and Fresh Vegetables £16.95

Beef Madras (GF) with Rice and Poppadum £15.95

Braised Lincolnshire Sausages in a rich onion gravy with Creamy Mash and Fresh Seasonal Vegetables £13.95

Pork and Herb Meatballs in a Slightly Cajun Spiced Tomato Sauce with Pasta £15.95

Alans Homemade Chilli Con Carne with Jalapeños and finished with Dark Belgian Chocolate Served with Rice £14.95 (GF with Poppadum)

Vegan Meatballs, In a Rich Tomato Sauce with Penne Pasta £13.95 Mediterranean Vegetable and Goats Cheese Tart £15.95

Chilli Non Carne, Mixed Bean Chilli, (Not too Spicy) with Rice and Poppadum (GF/Vegan) £13.95

Chestnut Mushroom and Mixed Pepper Paella (GF/Vegan) £14.95 Desserts all Homemade £6.25

Lime and Stem Ginger Cheesecake Spotted Dick n Custard

Toffee Apple Crumble Tart with Cream Custard or Ice Cream

Black Cherry Bakewell with Cream or ustard Chocolate Brownie with Ice Cream

Selection of Ice-Creams and Sorbets: Please Ask

Too full for a Pudding? Take one home for £4.50