



Sunday Lunch

Menu

STARTERS

Soup of the Day served with home-baked wheaten bread (cl, g) **5**

Salt & Chilli Chicken Tender chicken strips coated with chilli spiced seasonings, crispy leaf salad finished with homemade curry mayo dip (e, l, mu, n) **6**

Prawn Cocktail Atlantic cold water prawns, served with Marie Rose Sauce, house salad and homemade wheaten bread (f, gf, w, c, sd, mu) **6**

Classic Chicken Caesar Salad topped with parmesan shavings (g, e, l, mu) **6**

Stone Baked Garlic Ciabatta bread topped with grilled Irish Cheddar (g, l, m) **5**

MAINS

Traditional Roast Turkey, and Ham served with all the trimmings finished with pan gravy (g, l, sd) **15**

Silverside of Beef served with all the trimmings topped with Yorkshire pudding and finished with pan gravy (g, l, sd) **15**

10oz Sirloin Steak 20 day dry aged sirloin served with saute onions & mushrooms, roast tomatoes, home cut chips and Brandy peppercorn sauce (m, sd) **24**

Salmon with melody of vegetables, mash and served with lemon & prawn sauce (sd, f, d, mu, m) **16**

Stuffed Chicken fillet wrapped in bacon with creamed potatoes & veg served with bacon & leek sauce. (sd, d, m,) **15**

Cajun Penne Pasta cooked with market vegetables, sundried tomatoes in a rich cajun cream sauce topped with garlic ciabatta (cl, g, e, l, m, mu, sd) **V 12.50**

Vegetarian Chinese Curry served with mixed vegetables and boiled rice or chips (cl, g, l, mu, n, pn, ss) **V 12.50**

Honey Roast Halloumi on a rocket & pistachio served with rustic fries (n, m, gf) **V 12.50**

Selection of homemade desserts available on request.

