



## SPRING SUNDAY MENU

12pm-5pm

2 COURSES £20 | 3 COURSES £25

### TO START

Soup of the Day with Homemade Fresh Bread

Braised Pig Cheek, Crispy Yorkshire Black Pudding, Carrot Purée, Baby Carrots with a Red Wine Jus  
Crispy Breaded French Brie on a bed of Watercress Salad, Cranberry Chutney served with Crostini's  
Gyoza Japanese Dumplings, Mushroom, Carrots, Chive with Chopped pressed Ginger & a Soya & Sesame  
Oil Dipping Sauce

Scottish Mussels, Garlic, Parsley, in a White Wine Cream served with Crusty Bread

(Available as a Mains portion with Fries)

### MAINS

Choice of Roast Topside of Beef, Belly Pork, Roasted Chicken or Nut Roast

All served with Roast Potatoes, Creamy Mash, Yorkshire Pudding, Seasonal Vegetables  
and Lashings of Gravy (Add Cauliflower Cheese for £3)

Coq Au Van – Braised Chicken Leg with Wine, Crispy Lardons, Mushrooms and Garlic served with Creamy  
Mashed Potatoes and Tenderstem Broccoli

8oz Flat Iron Steak marinated in Garlic and Thyme, Skinny Fries and a Rocket and Parmesan Salad  
(£3 supplement)

Pan Fried Seatrout Fillet, Charred Pak Choi, Asparagus, Peas, Fondant New Potatoes, Lemon Butter Sauce  
Spinach and Porcini Risotto served with a Hens Egg and Parmesan (Available as a Starter Portion)

### SIDES & SAUCES

£3

Buttered Carrots | Savoy Cabbage and Pancetta | Lemon, Mint & Parsley Buttered Green Vegetables

Rocket & Parmesan Salad | Dauphinoise Potatoes | Hand Cut Chips |

Brandy & Peppercorn Sauce | Blue Cheese Sauce | Garlic Butter

**Please let us know of any Allergens – Gluten, Dairy Free & Vegan Menus Available on Request**



## SPRING SUNDAY DESSERT MENU

Lemon Posset, Mint Jelly and Vanilla Pod Short Bread  
Warm Double Chocolate Brownie, Chocolate Textures and Vanilla Ice Cream  
Sticky Toffee Pudding, Hot Toffee Sauce topped with Chantilly Cream  
Mango Tart, Mint Jelly, Crushed Meringue with a Lemon Sorbet

Trio of Cheese - Selection of 3 Cheeses served with, Artisan Crackers, Red Onion Chutney, Apple & Grapes

*(Add a glass of Graham's 10 YO Port for £4 when ordering a Cheese Board)*

### After Dinner Drinks

Tea	£1.95	Baileys	£3.30
Speciality Tea's	£2.50	Tia Maria	£3.30
Americano	£2.95	Torres Spanish Brandy	£3.10
Latte	£2.95	Graham's 10 YO Tawny Port	£7.00
Cappuccino	£2.95	Smokehead Whisky	£4.00
Espresso	£2.95	Disaronno	£3.30
Double espresso	£3.95	Patron XO Café	£4.00
Mocha	£2.95	Kahlua	£3.30
Hot chocolate	£2.95		
Liquor coffees	£5.50		