

SUNDAY W'ROAST

STARTERS

(g) (v) **Homemade Spiced Butternut Squash Soup** with Crème Fraiche & Crispy Sage served with warm bread (v9)

Handmade Salmon & Smoked Haddock Fishcakes served with a lemon aioli

Black Pudding Rosti with caramelised pear & blue cheese sauce

(v) **Field Mushroom served on a Toasted Muffin** topped with an Appleby's free range poached egg & a Béarnaise sauce

(v) **Garlic Ciabatta** with optional Mozzarella

ROAST DINNER

Your choice of

- Slow Cooked Beef Shin with Horseradish Sauce
- Roast Belly Pork with Apple Sauce
- Roast Chicken Supreme with Sage & Onion Stuffing

All served with Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables & Lashings of Gravy

(v) HOMEMADE DESSERTS

White Chocolate & Raspberry Cheesecake with raspberry & apricot coulis

Sticky Toffee Pudding with vanilla bean ice cream

Toblerone Crème Brulée with a Viennese biscuit

Lemon Meringue Pie sweet pastry, lemon curd & Italian meringue

(g) **Ice Cream** chocolate, vanilla or today's special

2 Courses for 12.95

3 Courses 15.95

If you have any allergies, please ask a member of our team for our allergens guide.
Our food is made in a kitchen that handles nuts and nut-products.