



## SAMPLE SUNDAY LUNCH MENU

**Basket of Homemade & Italian Breads** - with flavoured butter, oil & balsamic and hummus - £4

**Sicilian marinated olives** - £3

**Soup of the Day** - served with home made bread - £6

**Double Baked Gruyere Soufflé** - finished with cream & chives (V) - £7.5

**Warm Salad of Roasted Roots** - mixed dressed leaves, goats cheese and toasted almonds - £8

**MOULES - STARTER WITH GRANARY BREAD £9 MAIN COURSE WITH FRITES £15**

**Mariniere** - the classic with shallots, garlic, white wine & parsley

**House Mussels** - shallots, bacon, cider & cream

**Thai** - chilli, garlic, ginger, lemongrass, coriander & coconut cream

**Frito Misto** - Squid, king prawns, whitebait & goujons, tossed with paemesen flour, deep fried & served with garlic aioli £9

**Cajun Buffalo Wings** - with blue cheese dip £7

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**28 Day Aged Roast Sirloin Beef** - with roast potatoes, Yorkshire pudding and gravy - £19

**Roast Supreme Chicken** - with pigs in blankets, stuffing, roast potatoes and gravy - £15

**Slow Cooked Free Range Pork Belly** - with roast potatoes, roast gravy and crackling - £16

**Confit Duck Leg** - with roast potatoes, vegetables and orange jus £16

**Penne Luganica** - pasta quills in a spicy sausage, fennel and rosemary sauce finished with cream - £12

**Lasagne Au Forno** - with leaves & garlic bread £12

**Moroccan Vegan Nut Roast** - £12

*All appropriate dishes served with mixed greens, carrots braised with star anise, cauliflower cheese*

**Additional Yorkshire Pudding - £1.00**

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**Sticky Toffee Pudding** - with vanilla ice cream - £7 (N)

**Apple and Cinnamon & Raisin Crumble** - with custard - £6

**Warm Guinness and Chocolate Brownie** - with salted caramel ice cream (GF Option Available) - £7

**White Chocolate Cheese Cake** - with oreo base and raspberry culis - £7

**British Cheese Plate** - with homemade chutney and biscuits (GF\*) - £8

**Espress Crème Brulee** - £6