



Sample Sunday Restaurant Lunch

Please ask staff for allergen advice (e.g. celery or nuts). Gluten-free dishes or dishes that can be prepared gluten free when ordering are indicated as (gf). Vegan = (v), Dairy-free = (df).

All chips are home-made, fresh and triple-cooked.

Starters

Tomato and basil soup served with a roll and butter (gf roll on request)	£6.50
Baked Goat's cheese and onion marmalade (gf)	£6.95
Smoked salmon, crayfish and avocado salad (gf)	£7.95

Mains

Roast beef with Yorkshire pudding served with roast potatoes and vegetables (Gf Yorkshire by request)	£15.95
Roast chicken with bacon and tomato stuffing served with roast potatoes and vegetables (gf)	£15.95
Griddled tuna steak marinated in a spicy lime dressing served with new potatoes and vegetables (gf)	£15.95
Breaded wholetail scampi served with tartare sauce, chips and salad garnish	£15.95
Home-cooked ham topped with local eggs served with chips and salad garnish (gf)	£15.95
Vegan nut-roast of chestnuts, brown rice, pumpkin seeds and cranberries served with new potatoes and vegetables (v) (df)	£15.95

Children's (under 10 only)

Small roast	£7.95
Macaroni cheese	£6.95
Home-made chicken goujons with chips and beans	£6.95
Children's ice-cream: vanilla, strawberry or chocolate	£3.50

Afters

Warm chocolate fudge cake with vanilla ice cream	£6.75
Sticky toffee pudding with vanilla ice cream (gf)	£6.75
Sandra's Bakewell tart	£6.75
Honeycomb ice-cream (gf)	£6.50
Passion fruit ice-cream (df)	£6.50
Coffee - Americano, cappuccino, espresso or latte	£2.95
Pot of tea per person	£2.75