



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).

Chips are fresh, chunky, and triple-cooked to be fluffy and crisp.

Starters

Spiced carrot and parsnip soup served with a roll and butter (gf roll on request)	£6.50
Baked goat's cheese with spicy tomato relish (gf)	£5.95
Breaded butterfly prawns with sweet chilli dip	£6.95

Mains

Roast beef with Yorkshire pudding (gf) served with roast potatoes and vegetables	£14.95
Roast turkey breast with bacon stuffing served with roast potatoes and vegetables	£14.95
Baked plaice fillet with lemon butter on crushed new potatoes with vegetables (gf)	£15.95
Thick cut home cooked ham topped with local eggs served with chips and salad garnish (gf)	£13.95
Beer battered (gf) cod with chips, salad garnish and tartare sauce	£15.95
Brie and mushroom wellington with new potatoes and vegetables	£14.50
Ploughman's - Cheese or home-cooked ham served with a pickled onion, apple, caramelised onion marmalade, a warmed baguette and local Netherend butter.	£10.95

Children's (under 10 only)

Small roast	£7.95
Junior home-cooked ham, egg and chips	£6.95
Macaroni cheese	£6.95
Chicken goujons with chips and beans	£6.95
Child's ice cream	£3.50

Afters

Lemon Meringue roulade (gf)	£6.75
Vanilla cheesecake with chocolate and honeycomb topping	£6.75
Warm Sticky ginger torte	£6.75
Honeycomb ice cream (gf)	£6.50
Rhubarb ice cream (gf)	£6.50
Raspberry sorbet (gf)	£6.50
Coffee - Americano, cappuccino, espresso or latte	£2.75
Pot of tea (per person)	£2.50