



**THIS IS A SAMPLE MENU AND WILL CHANGE WEEKLY  
SERVED ALONGSIDE OUR GASTRO MENU**

Please be advised you cannot mix and match from our gastro menu

**SUNDAY SPECIALS**

**Starters**

**Soup of the Day**

Crusty bread

**Chicken Liver Pate**

Onion chutney, sourdough

**Classic Prawn Cocktail**

Marie rose, lettuce, buttered brown bread

**Mains**

**Roast Beef (GF\*)**

Mashed and roasted potatoes, Yorkshire pudding, gravy, seasonal vegetables, cauliflower cheese

**Roast Pork (GF\*)**

Mashed and roasted potatoes, stuffing, gravy, seasonal vegetables, cauliflower cheese

**Roast Sirloin of Beef + £5 surcharge**

Mashed and roasted potatoes, gravy, seasonal vegetables, cauliflower cheese, Yorkshire pudding

**Roast Turkey (GF\*)**

Mashed and roasted potatoes, pig in blanket, stuffing, seasonal vegetables, cauliflower cheese, gravy

**Root Vegetable Nut Roast**

Mashed and roasted potatoes, seasonal vegetables, Yorkshire pudding, cauliflower cheese, red wine gravy

**Desserts**

**Crumble of the Day**

Vanilla custard

**Chocolate Brownie**

Caramel ice cream

**Stem Ginger Pudding**

Vanilla Custard

**ONE COURSE £18.00**

**TWO COURSES £24.00**

**THREE COURSES £30.00**