

SPECIAL

For the table

Arancini 8.00 napoli sauce, truffle, mushroom & blue cheese

Olives (v) 4.00

Trio of Mediterranean Dips 8.00 soft pitta, tapenade, tzatziki, whipped feta



Sunday Roast

as you would expect...with a yorkshire pudding

17.95

Beef Sirloin

Shoulder of Pork

Pan Fried Chicken Breast

Pan Roasted Lamb Rump

SUNDAY ROAST & STARTER 2 COURSE

£23.95

ADD A DESSERT - £5

LIMITED AVAILABILITY

Starters

Bruschetta 9.50 (v) garlic, tomato, basil, olive oil, ricotta

Garlic Mixed Mushrooms 9.00 white wine, parmesan, cream

Breaded Cornish Brie (v) 7.50 chilli jam

Chicken Tandoori Skewers

(GF) 9.50

kachumber, cucumber & mint yoghurt

Main Course

<u>Served with homemade chips, french fries or seasonal vegetables</u>

Creamy Tuscan Chicken (GF) 17.95 garlic white wine & tomato sauce, spinach, parmesan

9'oz House Burger 17.95 two aged beef patties, bacon, cheese, house burger sauce, rocket, tomato, onion rings

Butternut Squash, Lentil & Almond Wellington (ve) 14.95 roasted carrots, napoli sauce

Pollo al Pepe Rosa (GF) 17.95 garlic, brandy, pink peppercorns, cream, parmesan, mushrooms

Salmon Fillet (GF) 19.00 garlic & chilli butter, tenderstem broccoli, king prawns

Side Dishes

homemade chips	4.50
french fries	4.50
seasonal vegetables	4.50
truffle & Parmesan fries	6.00
mixed salad	6.00
sauteéd asparagus	6.00

Desserts

Chocolate Fudge Cake 6.50 hot chocolate sauce, ice cream

Homemade Sticky Toffee Pudding (V) 6.50

butterscotch sauce, ice cream

Selection of Sorbet (ve) 6.50

Cheesecake of the Day 6.50