

Sunday *Lunch*

SERVED
12.30-
3.45pm

Starters

Chef's Soup of the Day (1,2,7,13)

Served with Warm Crusty Roll

Gluten/ Dairy Free/Vegan Option Available

Chicken & Bacon Caesar Salad(2,7,13)

Baby Gem, Chicken, Smoked Bacon, Sun-dried Tomato, Red Onion, Parmesan, Croutons & Homemade Caesar Dressing

Gluten/ Dairy Free Option Available

Avocado & Prawn Cocktail (2,3,7)

Fennel, Orange, Mixed Salad, Wheaten Bread & Marie Rose Sauce

Deep Fried Brie(2,4,7,13)

Cranberry Sauce

Buffalo Chicken Wings (7,13)

Wings tossed with Buffalo Sauce, Garlic Mayo, Crispy Onion & Coriander

Mains

Traditional Turkey & Ham (1,2,7,13)

Creamy Mash, Roast Potato, Roasted Vegetables & Gravy

Gluten Free Option Available

Roast Irish Beef (1,2,7,13)

Yorkshire Pudding, Creamy Mash, Roast Potato, Roasted Vegetables & Gravy

Gluten Free Option Available

Chicken Stack (1,2,4,7,13)

Streaky Bacon, Crispy Onions, Creamy Mash, Roast Potato, Roasted Vegetables & Pepper Sauce

Salmon(1,2,5,7,13)

Creamy Mash, Roast Potato, Roasted Vegetables & White Wine Sauce

Gluten Free Option Available

Mushroom Ravioli (1,2,7,13)

Wild Mushroom Cream Sauce, White Truffle Oil & Parmesan

Vegetable Curry (1,7,13)

Creamy Curry Sauce with Red Peppers, Sugar Snaps, Basmati Rice & Poppadom

Gluten/Dairy Free/ Vegan Option Available

Desserts

Sticky Toffee Pudding (2,4,7)

Salted Toffee Sauce & Ice Cream

Apple Crumble (2,4,7)

Crème Anglaise & Ice Cream

Gluten/ Dairy Free Option Available

Strawberry Cheesecake (2,7)

Whipped Cream

Warm Chocolate Brownie (2,4,7)

Chocolate Sauce, Chocolate Mousse & Vanilla Ice-Cream

Two Course: £25.00

Three Course: £32.00

Allergen Keys: 1 - Celery, 2 - Cereals containing gluten, 3 - Crustaceans, 4 - Egg, 5 - Fish, 6 - Lupin, 7 - Milk, 8 - Molluscs, 9 - Mustard, 10 - Nuts, 11 - Peanuts, 12 - Sesame seeds, 13 - Soya, 14 - Sulphur dioxide