

SUNDAY MENU

STARTERS

Soup of the Day
served with warm artisan bread

Mushroom, Garlic and Parsley Bruschetta
served with truffle oil

Chicken Terrine
served with red onion jam and toasted onion bread

Beetroot & Goat's Cheese Salad
served with a honey mustard dressing

MAIN COURSES

Roasted Rump of local Beef

Roasted Leg of Lamb

Oven Baked Chicken Breast

all served with roast potatoes, roasted root vegetables, cauliflower cheese,
Yorkshire pudding and gravy

Pan Fried Salmon
served on crushed new potatoes with wilted spinach and white wine cream sauce

Pea & Mint Risotto
finished with cream cheese

DESSERTS

Sticky Toffee Pudding
served with salted caramel sauce, toffee ice cream

Rich Dark Chocolate Tart
served with berry compote and clotted cream

Selection of Local Cheeses
served with grapes, celery and chutney

Selection of Bennett's Ice Cream and Sorbet

£17.95 – 1 course

£21.00 – 2 courses

£26.00 – 3 courses