

Starters and menu extras

Pea and mint soup v 4.50

Tomato and basil soup v 4.50

Prawn cocktail 5.75

Spicy chicken goujons with barbecue sauce dip 4.75

Breaded mushrooms with garlic mayonnaise dip v 4.75

Garlic bread topped with chorizo and cheddar cheese 4.00

Braised steak in red wine, onion and herb gravy 11.25

Lamb koftas served on a bed of rice with a mint and yoghurt dressing 11.95

Roast duck breast in a black cherry sauce 13.70

Baked chicken breast with a garlic mushroom sauce 12.95

Beef, ale and mushroom pie 11.95

Deep-fried fillet of plaice in breadcrumbs 10.50

Baked salmon fillet in garlic butter 13.70

Smoked haddock, leek and prawn tartlet with a cheddar cheese sauce 11.95

Lentil, vegetable and pine nut loaf with veggie gravy v 10.50

Mushroom and vegetable curry served with rice and mango chutney v 10.50

Three cheese macaroni (cheddar, parmesan and mozzarella)

with garlic bread v 10.50

Please ask about gluten-free menu choices if required

Please see the blackboard for puddings

Set Sunday lunch – booking advisable

Good selection of roasts, pies, fish and veggie meals

One course 10.50 – Two - 15.00 - Three 19.50

Children one course 6.50 - Two 11.00 - Three 15.50

Free entry into our Sunday raffle

