

Sunday Menu

Pre-Appetisers:

Chargrilled ciabatta, olive oil, balsamic vinegar, £3.00, Garlic ciabatta, £3.00, Cheesey garlic ciabatta £4.00, Assorted olives in house marinade, £2.90, Pistachio nuts, £1.80

Starters

Soup of the Day - £5.50

Fresh homemade soup, char-grilled ciabatta, butter

Prawn Cocktail - £6.75

Prawns in a traditional Marie Rose sauce, crisp baby gem lettuce and brown bread and butter

Ham Hock and Apple Terrine - £6.00

Spiced apple chutney and crisp breads

Smoked Mackerel Pate - £6.50

Horseradish crème fraiche, citrus slaw and crispbread

Mushroom and Chestnut Arancini - £5.75

Breadcrumbs rice balls filled with sauté mushrooms and chestnuts served with spicy tomato dipping sauce and shaved parmesan

Roast Topside of Beef, Roast Loin of Pork, Roast Breast of Turkey, Homemade Nut Roast with Home Made Yorkshire Pudding, Roast Potatoes and Fresh Vegetable Selection £12.00

Main Courses

Home-made Fishcakes - £13.50

Smoked haddock and cheddar, creamed leeks, tomato dressing, pesto, toasted almonds, new potatoes

Fish & Chips - £13.50

Freshly battered fish of the day, pea puree, hand cut chunky chips and tartare sauce

Whole-tail Scampi - £13.00

Breaded whole tail scampi, hand cut chunky chips, homemade tartar sauce, and garden peas

Risotto - £12.00

Mediterranean Vegetable risotto with pesto and parmesan crisp

Pan Fried Salmon - £16.25

On Tarragon crushed new potatoes with green beans and salsa verde

Beef Lasagne - £12.75

Homemade beef lasagne, dressed leaves and garlic ciabatta

8oz Free Range Sirloin Steak - £18.00,

Served with field mushroom, grilled plum tomato, hand cut chunky chips

Add a black pepper sauce, blue cheese sauce or garlic butter - £2.00

Sides: Dressed salad - £3.60 Chunky chips - £3.00 French fries - £3.00 Garlic bread – £3.00 Cheesey garlic ciabatta £4.00 Mashed or New Potatoes - £2.80 Plate of vegetables £2.80 Onion Rings - £2.80

West Country Cheese board - £8.00 pickles, chutney and biscuits

Food Allergies and Intolerances: Before you order your food and drinks please speak to our staff if you want to know about our ingredients'

Home Made Puddings Selection - £6.00

Coconut panna cotta with mango & Malibu compote, toasted coconut and dark chocolate shavings
Squidgy chocolate brownie, chocolate sauce with cream or ice cream
Meringue with whipped cream, chocolate ganache and sweetened hazelnuts
Homemade cheesecake of the day
Baileys crème brûlée with homemade shortbread
Warm bakewell tart with vanilla ice cream and raspberry coulis

Dairy Ice Creams and Fruit Sorbets (3 scoops) - £4.50

Choose from strawberry, vanilla, or chocolate ice creams, lemon or raspberry sorbets

Fresh Ground Brazilian Blend coffee and tea:

<i>Espresso</i>	£1.90
<i>Cappuccino</i>	£2.50
<i>Americano</i>	£2.20
<i>Latte</i>	£2.50
<i>Hot Chocolate</i>	£2.60
<i>Teas</i>	£1.90
<i>Liqueur Coffee</i>	£4.90

A Selection of our Liqueurs and Malts

<i>Courvoisier</i>	£3.45	<i>The Macallan 10 y.o.</i>	£3.60
<i>Cointreau</i>	£3.30	<i>Glenfiddich</i>	£3.60
<i>Tia Maria</i>	£3.30	<i>Drambuie</i>	£3.25
<i>Baileys</i>	£3.40	<i>Dalwhinnie 15 y.o.</i>	£3.60
<i>Taylor's LBV Port</i>	£3.45		

Children's Choice

Pork bangers - £5.50
Whole-tail breaded scampi - £5.50
Deep fried breaded chicken dippers - £5.50
Fish fingers - £5.50
All the above with French Fries, mash or new potatoes and salad, beans or peas
Cheesy pasta - £5.00
Half Portion Roast Lunch – £6.00

Children's Pudding Selection - £3.50

Squidgy chocolate brownie, chocolate sauce
Creamy vanilla rice pudding with strawberry jam
Dairy ice cream; chocolate, strawberry or vanilla