

# Sunday Lunch

served from 12pm - 5pm

## STARTERS

### TOMATO BRUSCHETTA (V, \*GF) £6

A classic garlic, tomato, basil and red onion mix, served on croute with a rocket pesto oil, vegetarian parmesan and green leaves

### SALMON AND CAPER

£8

### PATE (\*GF)

Honey roast salmon bound with capers and red onion. Served with lemon mayonnaise and toasted bread

TWO COURSES FOR £17.50

THREE COURSES FOR £21.50

### GLAZED PORK BELLY (GF) £6.50

£6.50

Aromatic spiced pork belly, served with roasted pear and fennel, served with reduced cooking liquor

## MAINS

All served with buttered mashed and crisp roast potatoes, Chantannay carrots, mixed seasonal vegetables and a giant Yorkshire pudding.

### ROAST PORK LOIN

£13.95

### CHICKEN SUPREME

£13.95

### BRAISED BEEF BRISKET

£13.95

### ROASTED NUT LOAF (VG)

£13.95

### FISH AND CHIPS

£12.95

Battered Collingwood's haddock, hand cut chips, mushy peas and our tartare sauce

## SIDES

### Mashed Potato

£2.95

### Crisp Roast Potatoes

£2.95

### Mixed Seasonal Vegetables

£2.95

### Trio of Yorkshire Puddings

£2.95

## DESSERT

### CARAMEL APPLE PIE

£5.95

A warmed stewed apple pie, topped with a toffee sauce and roasted pears. Served with vanilla ice cream.

### BROWNIE OF THE DAY

£5.45

Served with chocolate sauce, vanilla ice cream and a mixed berry garnish

### BAKED VANILLA

£5.45

### CHEESECAKE

Baked New York style vanilla cheesecake with mixed macerated berries and Chantilly cream

### SELECTION OF ICE

£4.45

### CREAM

Three scoops of your choice, garnished with berries, ask us for our daily selection

V = Vegetarian

Vg = Vegan

\*Vg = Vegan Option

GF = Gluten Free

\*Gf = Gluten Free Option

**please advise us of any food allergies or intolerances**