



Sunday Lunch Menu

STARTERS

Traditional Prawn Cocktail (GF,D)

Pan Fried Garlic Mushrooms (V,VG,D,GF)

Chef's Soup (V,VG,GF,DF)

MAINS

Roast Topside of Beef served Pink (GF,D)

Loin of Pork with Crackling (GF,D)

Roast Chicken Breast filled with Homemade Stuffing

Homemade Vegan Nut Roast (V,VG,D)

****All roasts are served with Roast Potatoes, Yorkshire Pudding, Homemade Stuffing Ball, a Selection of Fresh Vegetables and Gravy**

Beer Battered Basa Fillet, Hand Cut Skin On Chips, Peas and Homemade Tartar Sauce

Chef's Homemade 6oz Cheeseburger in a Lightly Toasted Brioche Bun with Emmental Cheese, Bacon, Salad & Bell's Burger Sauce 12.95 (GF,D)

Desserts

Homemade Fruit Crumble served with Ice Cream, Cream or Custard
[GF,D,V,VG]

Homemade Cheesecake served with Ice Cream, Cream or Custard

See Our Dessert Board (Other homemade desserts are available but not in conjunction with the 2 or 3 course offer, however loyalty cards available. Please ask staff for details.)

Children

One course £7.50

Two Courses £9.50

Three Courses £11.50

Adults

One course £13.25

Two Courses £17.45

Three Courses £21.65

Please make your server aware of any allergies/dietary requirements.
These dishes can be adapted to those specified in green.