Easter Gunday 31st March 2024

2 Course £28.50 3 Course £33.50

tarters

TOMATO & BASIL SOUP (V/VeO/GFO) (1,2,4,7,12)

Served with a crusty sourdough roll

CHICKEN LIVER PATE (2,4,7,9,10,12,13)

Served with warm toasted brioche & apple chutney

PRAWN COCKTAIL (GFO) (1,2,4,8)

Prawns in Marie Rose sauce on baby gem lettuce, served with brown bread & butter

Our roast dinners come with honey roasted parsnips, roasted carrots, roast potatoes, broccoli, braised red cabbage & gravy

ADD CAULIFLOWER CHEESE TO SHARE £3.25 (2,7)

EXTRA YORKIE £1.00 (2.4.7)

SIRLOIN OF BEEF (GFO) (2,4,7,13)

Yorkshire pudding

LOCAL ROAST LAMB (GFO) (2.7.13)

Studded with garlic & rosemary

Desserts

MINI EGG CHEESECAKE (4.7)

APPLE CRUMBLE (V/Ve/GFO) (7)

Served with vegan vanilla ice cream or custard

STICKY TOFFEE PUDDING (\vee) (GF) (2,4,7)

Served with custard

SMOKED SALMON PARFAIT (2.5.7)

Served on ciabatta crostini's & pickled cucumber

WHIPPED GOATS CHEESE (7)

With a trio of beetroot & rocket

Mains

CHICKEN BREAST (GFO) (2.7.13)

Roasted in garlic & thyme, with sage & onion stuffing

VEGAN WELLINGTON (V/Ve) (1,2)

With a puff pastry lid, served with roast potatoes

BAKED SALMON SUPREME (5.7)

Served on a bed of mashed potatoes, with creamy leek & dill sauce, with roasted vegetables

BLACK FOREST ROULADE (V/GF) (4.7.10.13)

Served with raspberry sorbet

TRIO OF ICE CREAM (\vee) (7)

Vanilla bean, double chocolate, strawberry, mint chocolate chip or salted caramel

(Served with whipped cream)

Or mango & passionfruit or blackcurrant sorbet (Ve)

ALLERGENS

1-Celery 2-Cereals containing Gluten 3-Crustaceans 4-Eggs 5-Fish 6-Lupin 7-Milk 8-Molluscs 9-Mustard 10-Nuts 11-Peanuts 12-Sesame Seeds 13-Soya 14-Sulphur

(Allergens in bold alongside dishes are may contain traces of) (GF) - Gluten Free (GFO) - Gluten Free option available

Easter Gunday

Kids Menu U10's

 $2 \text{ courses } \pounds 14.95$ 3 courses £16.95

GARLIC BREAD (2,4,10,12)

TOMATO SOUP (GFO/V) (2,7,13,14)

Served with white or brown bread

TOMATO, CARROT& CUCUMBER STICKS (GF/V/VeO) (7)

Served with cream cheese dip

Mains

ROAST BEEF £1 supplement (GFO) (2,4,7,13)

Yorkshire pudding, carrots, peas, mashed potatoes & gravy

ROAST LAMB £1 supplement (GFO) (2,7,13)

With carrots, peas, mashed potatoes & gravy

ROAST CHICKEN (GFO) (2.4.7.13)

Yorkshire pudding, carrots, peas, mashed potatoes & gravy

PORK SAUSAGE & MASH (2.7.13.14)Garden peas & gravy

BREADED CHICKEN GOUJONS (2.13)Served with French fries & beans or peas

SPAGHETTI BOLOGNESE (4.2)Minced beef, spaghetti pasta with a herby tomato sauce

VEGGIE SAUSAGE & MASH (\vee) (2.7) Garden peas & gravy

Desserts

TWO SCOOP ICE CREAM (7.10)

Choose from Strawberry, Vanilla, Chocolate, Salted Caramel, Mint Choc Chip or Sorbet

MINI EGG BROWNIE SUNDAE

(4.7.10.13)

Served with vanilla ice cream

MINI RING DONUTS (2,4,7,13)

Served either caramel, chocolate or strawberry sauce

ALLERGENS

1-Celery 2-Cereals containing Gluten 3-Crustaceans 4-Eggs 5-Fish 6-Lupin 7-Milk 8-Molluscs 9-Mustard 10-Nuts 11-Peanuts 12-Sesame Seeds 13-Soya 14-Sulphur (Allergens in bold alongside dishes are may contain)