



SUNDAY LUNCH MENU



Starters

Chef's homemade soup, crusty bread & butter

Deep fried brie cheese, fruits of the forest & tequila coulis

Greenland prawns in Marie Rose sauce, brown bread & butter...2€ sup

Crispy battered chunky cod bites, dusted with Cajun spice, tartare sauce

Chicken liver & smoked bacon pâté sweet jalapeño relish, toast & butter

Chef's special starter.....ask your server for details

Warm roll & butter 1.50€

Main courses

1/ Roast topside of Scotch beef

2/ Roast turkey with homemade sage & onion stuffing

3/ Roast pork with homemade date, apricot & walnut stuffing

4/ Chef's special pie of the day

5/ Half lamb shoulder, slow roasted in our wood fired oven...6€ sup

(in a rich red wine, garlic, rosemary & redcurrant gravy)

6/ Breaded plaice fillet (8-10oz), fries or chunky chips & garden peas..2.50€ sup

1/ to 5/ served with a large homemade Yorkshire pudding, roast & creamy mashed potato, a selection of vegetables, cauliflower cheese & traditional meat gravy made from the meat juices

Desserts

Sticky toffee pudding with warm toffee sauce

Cheesecake of the day

Bread pudding & custard

Fresh fruit crumble & custard

Ice cream cone...vanilla/ chocolate/ strawberry & Carte D'Or syrup

Only 12.95€.....Including a glass of quality wine, small beer, water or soft drink

Children under 10 years of age.....only 8.95€

Main course choice of 1, 2, 3 or 4

Includes an ice cream cone with sprinkles & a glass of juice

966 715 825





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