

menu

EASTER SUNDAY LUNCH

TWO COURSES £13.95 THREE COURSES £16.95

STARTERS

GREEK SALAD

*Traditional dressed salad with onions,
olives and Greek feta*

BEEF AND RED ONION POTATO CAKE

*With black pudding. Pickle
mayonnaise and mustard sauce*

SMOKED MACKEREL AND POTATO SALAD

*Fillet of smoked mackerel on chive and potato salad
with tomato dressing*

HOMEMADE SOUP OF THE DAY

PAN-FRIED HALLOUMI

*On a warm salad of tomato and sweet pickled red onion.
With basil and red pepper dressings.*

CONFIT DUCK LEG

Caramelised red onion, salad and orange dressing

BEETROOT AND GOATS CHEESE SALAD

With toasted walnuts and sweet walnut dressing



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MAIN COURSES

ROAST PORK FILLET

On a black pudding hash brown with creamy green peppercorn sauce.

ROAST TOPSIDE OF BEEF

Yorkshire pudding, roast potatoes and rich gravy

STUFFED CHICKEN BREAST

Stuffed with goats cheese, red pepper and basil. With herb tomato sauce and new potatoes

FILLET STEAK (£6.95 extra)

Served with fat chips and a choice of sauces; black pepper, blue cheese or pink peppercorn

PARSNIP AND ROAST HAZELNUT RISOTTO

With roast butternut squash and ginger and spring onion salsa

STUFFED PORTOBELLO MUSHROOMS

Stuffed with a herb walnut crumb. On celeriac mash and wilted spinach

PAN-FRIED SALMON

with parsley cream sauce and roast new potatoes

