

Sunday Menu

Homemade white onion and blue cheese soup finished with oven dried croutons £4.75

Crayfish, prawn and baby gem cocktail with bloody Mary dressing and brown bread £5.95

Creamed garlic mushrooms on toasted ciabatta with poached egg and rocket £4.95

Home made game terrine, red wine onions, crusty bread £5.50

Goats cheese parcel with apple and celery salad and a walnut dressing £5.25

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Roast sirloin of Staffordshire reared beef with roast potatoes and roast gravy £10.95

(served with a selection of seasonal vegetables)

Roasted breast of turkey with sage and onion stuffing, chipolata sausages and roast gravy £10.50

(served with a selection of seasonal vegetables)

Half roasted pheasant creamed cabbage and bacon redcurrant sauce £10.50

Cauliflower and potato curry finished with baby spinach, egg fried rice and naan bread £9.25

Cumin dusted cod, confit fennel, sun-blushed tomatoes and tapenade £11.95

Char-grilled gammon steak with fried egg, and chips £9.95

28 day matured rib-eye steak served with roasted tomato, onion rings and chips £12.50

Venison Wellington, creamed forest mushrooms, game jus £10.50

Leek, potato and Cheddar cheese pie with buttered peas £9.95

Beef stroganoff with timbale of rice £10.95

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Triple chocolate truffle torte, chantilly cream and chocolate sauce £4.50

Traditional crème brûlée with macaroon biscuit £5.50

Homemade sticky toffee pudding with butterscotch sauce £5.25

Black forest gateaux cheese cake £4.95

Homemade mini doughnuts with warm chocolate sauce £5.25

Trio of ice cream £4.50

Three Courses £17.95

Smaller main course portions available on request

20th January 2013