



SUNDAY ROAST MENU

TODAY'S HOMEMADE SOUP

CHICKEN LIVER PATE

GRANARY TOAST, SWEET RED ONION CHUTNEY

ASSIETTE OF SEASONAL MELON

MIXED BERRY COMPOTE, RASPBERRY SORBET, RED BERRY COULIS

GRATIN OF MUSHROOM & LEEK

BARWHEYS SMOKED CHEDDAR CHEESE GLAZE, GARLIC & HERB BREAD
(ADD BACON FOR 1.00)

CLASSIC PRAWN COCKTAIL

ATLANTIC PRAWNS, MARIE ROSE SAUCE, BROWN BREAD

GRILLED GOATS CHEESE CROSTINI

MIXED LEAVES, DUO OF TOMATO & ROSEMARY HONEY

ROAST RIB OF SCOTCH BEEF

YORKSHIRE PUDDING, MARKET VEGETABLES, PAN GRAVY

CLASSIC FISH & CHIPS

BATTERED HADDOCK FILLET, CHUNKY TARTARE SAUCE, MUSHY PEAS

SLOW COOKED BRAISED STEAK & HAGGIS

BRAISED STEAK, HAGGIS, GLAZED MARKET VEGETABLES, FOUR PEPPERCORN SAUCE

PAN FRIED BREAST OF CHICKEN

MARKET GREENS, FOUR PEPPERCORN SAUCE

THREE CHEESE MACARONI

FRIES, GARLIC & HERB BREAD

CAESAR SALAD

BABY GEM LETTUCE, HERB CROUTONS, PARMESAN SHAVINGS, GARLIC DRESSING, ANCHOVIES (OPTIONAL)
YOUR CHOICE OF: PLAIN, CHICKEN OR SALMON

BAKED SALMON FILLET CRUSTED WITH A CREAMY CITRUS CRUMBLE

WILTED GREENS, LEMON & HERB CRÈME FRAICHE

WARM CHOCOLATE FUDGE CAKE

VANILLA ICE CREAM

STRAWBERRY MERINGUE NEST

VANILLA ICE CREAM, FRESH STRAWBERRIES, FRUIT COULIS

WARM BELGIAN WAFFLE

VANILLA ICE CREAM, TOFFEE SAUCE

LUXURY ICE CREAM

2 SCOOPS OF

VANILLA, CHOCOLATE OR STRAWBERRY

YOUR CHOICE OF SAUCE:

STRAWBERRY, CHOCOLATE OR BUTTERSCOTCH

CHEDDAR & OATIES

MATURE CHEDDAR, MINI OATIES, SWEET RED ONION CHUTNEY

2 COURSES £12.50

ADD AN ADDITIONAL COURSE FOR £3