

Sunday Roast *from* 12 noon

— To *Start* —

VEGETARIAN SOUP OF THE DAY 6

Served with home-made
treacle bread

CAESAR SALAD 8

Baby gem, pancetta, garlic
croutons, parmesan
& Caesar dressing

HOT & SPICY WINGS 8

Breaded chicken wings,
garlic ranch dip

— The *Rotisserie* —

½ ROAST CHICKEN 15.95

Herb stuffing, buttered champ,
roast root vegetables & chicken gravy

2 Course *19.95*

3 Course *24.95*



— On The *Table* —

GRILLED SALMON 16

Chorizo sautéed potatoes,
dill & lemon sauce

ROAST SIRLOIN OF ANGUS BEEF 16

Yorkshire pudding, market
vegetables, potatoes & veal jus

MUSHROOM TORTELLINI 14.95

Spinach cream sauce &
garlic bread

ROAST CROWN OF TURKEY & HAM 14.95

Herb stuffing, market vegetable's,
potatoes & cranberry sauce

HONEY GLAZED BACON 14.95

Creamed potatoes, cabbage
& parsley sauce

— Something *Sweet* —

SELECTION OF GELATO 7.50

crispy wafer basket

STICKY TOFFEE PUDDING 7.50

Toffee sauce & vanilla ice cream

WARM APPLE CRUMBLE 7.50

Berry compote, vanilla ice cream

BAILEYS CHEESECAKE 7.50

Belgium chocolate sauce