



SUNDAY LUNCH MENU

1 COURSE 10.95 | 2 COURSES 14.95 | 3 COURSES 18.95

STARTERS



Soup of the day (v)
with bread & butter

Chicken liver parfait
apple & cider chutney, & toasted brioche

Treacle cured salmon
apple & cornichon remoulade

Homemade sausage and black pudding roll,
brown sauce jus

MAIN COURSE



Roast Rump of Beef or Pork Loin
Yorkshire pudding, roasted & mashed potatoes, cauliflower cheese, seasonal vegetables & gravy

Sausage & mash
shallot rings & jus

Seared Salmon
roasted new potatoes, watercress & béarnaise sauce

Lentil Shepherd's pie (v)
with creamed cabbage



DESSERT



Artic roll (v)

with macerated berries

Baked lemon cheesecake (v)

with lemon curd ice cream

Chocolate tart (v)

Grand Marnier fromage blanc

Cheeseboard

apple & cider chutney, grapes & selection of biscuits
served with today's selection of cheeses

AFTER DINNER

COFFEES & COCKTAILS



espresso | 1.50/1.80

latte | 2.50

americano | 2.30

flat white | 2.20

macchiato | 1.90

cappuccino | 2.50



Irish Coffee

Jameson's Irish whisky mixed with coffee and sugar & topped with a Baileys whipped cream | 5.50

Liqueur Coffee

Choose your favourite spirit or liqueur to add to a coffee topped with cream | 5.00



AFTER DINNER COCKTAILS

Espresso Martini

fresh espresso shot, vodka, coffee liqueur & sugar shaken into a cocktail coupe | 6.50

Whisky Sour

a shaken classic of lemon, lime, sugar, egg white & your choice of bourbon | 6.50

