

SUNDAY ROAST MENU

1 course £13.95 2 COURSE £16.95 3 COURSE £19.95

To start/order with your server

Soup, crusty bread

Honey & chilli chicken, napa slaw, teriyaki dressing

Seafood chowder, smoked bacon, white wine cream, crusty bread

Classic prawn cocktail, wheaten bread

Chargrilled chicken Caesar salad, maple cured bacon lardons, baby gem, garlic focaccia croutons, parmesan shavings

Crispy panko breaded brie, blackcurrant gel, dressed mixed leaves

Chicken liver pâté, chutney, apple gel, dressed leaves, crostini

Carvery roast mains

Please head over to our carvery chefs for your main course (choice of two)

Roast sirloin of beef

Roast rosemary lamb

Honey roast gammon

Roast buttered turkey

Vegetarian & seafood/order with your server

Veggie chilli bean stew, garlic & lime rice, naan bread

Pan-fried seabass, mash, garlic buttered leeks

Sweets/order with your server

Pavlova, strawberries, Chantilly cream, chocolate flakes

Apple & berry crumble, custard

Banoffee, Chantilly cream

Sticky toffee pudding, vanilla ice cream

Salted caramel chocolate brownie, vanilla ice cream

Chocolate fountain

Tea (from £1.90) Costa Coffee (from £2.40)

ALLERGENS: Food Allergies and Intolerances

When making your order, please speak to our staff about the ingredients in your meal. Please be advised that food allergens are handled in the kitchen. In some cases, allergens may be unavoidably present due to shared equipment or the ingredients used.

We offer Gluten Sensitive options but do not operate in a fully Gluten-Free Kitchen.

Carvery trimmings

Stuffing

Mash

Roast potatoes

Yorkshire puddings

Honey glazed carrots

Cauliflower cheese

Roast root veg

Gravy

Pepper sauce