



Sunday Lunch
25th March 2012

Main Course Only 12.95

Two Courses 17.50

Starters

- V Soup of the day – Tomato & almond with cheddar crostini
- Albondigas (Spanish pork & chorizo meatballs) with garlic bread
- Doreens black pudding hash with poached hens egg
- F King prawns in Panko breadcrumbs with garlic mayonnaise (2.00 supplement)
- V Welsh rarebit
- F Signature smoked haddock & freedom salmon fishcake with curry cream
- V Locally foraged wild mushroom crostini

Roast Sharing Platter (all served carved)

For tables up to 3 choose up to 2 roasts
For tables of 4 and above choose up to 3 roasts

Free-range chicken
Roast sirloin of aged beef
Pan roast pork loin
Roast local venison (2.00 supplement)

Served with goosefat roasties, mashed potato,
broccoli cheese, sweet & sour red cabbage,
roast carrots & courgettes,
Yorkshire pudding & proper gravy

Or (as individual main dishes)

- F Smoked haddock in soda batter with beef dripping chips & crushed peas
- V Wild mushroom open pie with mashed potato

Pudding

Brownie Heaven – dark chocolate brownie & white chocolate blondie, home-made vanilla ice-cream & dark chocolate sauce

Apple crumble with home-made maple syrup ice-cream
Sticky toffee pudding sundae
Classic vanilla creme brulee

Please note that all of our dishes are prepared in a kitchen where nuts are present. Please see your server regarding any allergy advice. During very busy periods, your food may take a little longer to prepare, however we always endeavour to get it to you as quickly as possible.