

SUNDAY LUNCH

PRAWN COCKTAIL

Succulent prawns in Marie rose sauce on a bed of lettuce and served with bread and butter

GARLIC MUSHROOMS

Mushrooms cooked in a creamy garlic sauce and served with bread and butter

SOUP OF THE DAY

Home made soup served with bread and butter

CHICKEN/FISH GOUJONS

Chicken or fish deep fried in beer batter and served with side salad
Spicy or plain

POTATO SKINS

Mini potato halves roast and filled, served with side salad and soured cream. Choose from chilli & cheese, cheese & bacon or cheese & onion

NACHOS

Tortilla chips topped with melted cheese, soured cream, salsa & jalapenos

THE MAIN EVENT

CHOICE OF THREE HOME ROAST MEATS, SERVED WITH CREAMY MASHED POTATOES,
SEASONAL VEG, HOMEMADE SAUSAGE STUFFING, YORKSHIRE PUDDING AND OUR
PROPER GRAVY

PLEASE ASK A MEMBER OF STAFF FOR OUR DESSERT MENU

ONE COURSE £13.50
TWO COURSES £18.50
THREE COURSES £23.50