



Menu – Sunday 22nd August 2021

(Separate Children's Menu available on request)

Starters (all at £5.95)

- Homemade Tomato & Basil Soup**, served with French Bread (V)
Pâté of the day, served with French Bread, red onion chutney and salad garnish
Prawn Cocktail, succulent prawns in a Marie Rose sauce, served on a salad garnish with brown bread & butter
Southern Fried Chicken Strips, served with salad garnish and a choice of BBQ sauce or Sweet Chilli dip
Deep-fried Mozzarella Sticks, served with a salad garnish and Cranberry Sauce (V)

Main Courses

- Roast Beef, Turkey, Pork or Lamb**, served with Roast Potatoes, Yorkshire pudding and fresh seasonal vegetables (Beef, Turkey & Pork £8.95. Lamb £9.95. Child £6.95)
Chicken "Al la King", pan fried chicken breast, in a creamy mixed peppers sauce, served with new potatoes and fresh seasonal vegetables (£9.95)
Homemade Sausage & Onion Pie, served with new potatoes & fresh seasonal vegetables or chips & baked beans (£9.95)
Grilled Salmon fillet, in a prawn butter, served with new potatoes & fresh seasonal vegetables (£10.95)
Homemade Soya Mince & Vegetable Pie, served with new potatoes & fresh seasonal vegetables or sweet potato fries & peas/baked beans (£9.95) (V)
Vegetable Burger, served in a bun (with or without cheese) with sweet potato fries and salad garnish (£8.95) (V)

Desserts (all at £5.45)

- Homemade Banoffee Pie**
Homemade Sherry Trifle
Homemade Tiramisu
Homemade Honeycomb Cheesecake
Choice of hot sponge puddings, served with custard
Cheese & Biscuits (£6.95)
Ice Cream (Vanilla, Strawberry, Chocolate, Choc-Mint or Raspberry Ripple) (£3.95)