

Traditional Sunday Lunch

One Course £11.95 Two Courses £14.95

Choose any starter or dessert listed below
to accompany your roast.

Starters

Our Famous Cajun Mushrooms

Fresh mushrooms stuffed with cream cheese and seasoned by our chefs using a blend of Cajun spices, then lightly fried in a golden crumb, served with salsa and sour cream.

Our Fresh Soup

Made daily by our chefs using seasonal ingredients– please ask one of our team for today's flavour.

Homemade Chicken Pâté

Homemade chicken liver and bacon pâté with toasted baguette.

Crispy Potato Skins

Freshly baked potato skins gently fried then topped with your choice of melting mature Cheddar cheese or melted Cheddar and crispy bacon, served with our famous BBQ sauce.

Roasts

Roast of the Day

Ask what our chef has chosen today!
Served with roast potatoes, fresh vegetables and gravy.

Roast Rolled Rib of Beef

With Yorkshire Pudding, roast potatoes, fresh vegetables and gravy.

Puddings

Apple Crumble

It's a classic, served with custard

Delicious Beechdean Dairy Ice Cream

Made from fresh Jersey milk and rich double cream, choose from:
Belgian chocolate truffle, raspberry ripple, banana
and honeycomb, vanilla pod or coffee.

Crème Brûlée

Rich custard base topped with a layer of crackable caramel.

Lemon Tart

This one has zing! Light, sweet pastry topped with a tangy lemon glaze.
With raspberry coulis and fresh cream.