
Sunday Lunch Menu

Grilled French Goat's Cheese, presented on a Leaf Salad of Sliced Apple and Toasted Cashew Nuts, enhanced by a Raspberry Vinaigrette. (G)



North East Coast Flaked Smoked Haddock and Leek Fish Cake, deep fried and rested on a Sweet Chilli Sauce.



Chicken Liver Parfait flavoured with Cognac and accompanied by a Bramley Apple, Tomato and Ale Chutney served with Warm Granary Toast. (G) – without toast.



Traditional Yorkshire Pudding served with a Rich Onion Gravy.



Chef's Home-made Vine Ripened Tomato and Orange Soup finished with Cream and Fresh Chives. (V) (G)



Freshly Sliced Fan of Galia Melon garnished with Seasonal Fruits and enhanced by an Orange and Passion Fruit Coulis. (V) (G)



Prime Roast British Beef served with Yorkshire Pudding, Creamed Horseradish Sauce and a Roast Gravy.



Sautéed Fillet of Pork Tenderloin wrapped in Aged Serrano Ham, served with a Mushroom and Tarragon Cream Sauce. (G)



A Casserole of Beef Steak simmered in a Rich Guinness Vegetable Gravy, crowned with Mature Cheddar Cheese Dumplings.



Sautéed Breast of Chicken wrapped with Smoked Bacon, set on Spring Onion Creamed Potato, complemented by a Shallot Red Wine Sauce. (G)



Pan-Roasted Fillet of Scottish Salmon, set on a Bed of Creamed Leeks, studded with the Finest Scottish Smoked Salmon and Fresh Dill. (G)



Roasted Sweet Red Pepper filled with a Creamy Woodland Mushroom Stroganoff, accompanied by Savoury Rice. (V) (G)

(All Main Dishes served with a selection of Fresh Vegetables.)



A Selection of Our Freshly Prepared Sweets.



Freshly Brewed Filter Coffee or Tea and Chocolate Mints.

Denotes

(V) ~ Vegetarian (G) ~ Gluten Free

Some of our dishes may contain certain allergens. Please ask Angela or Sue if you require more information.

£25.50 (Children £13.50) inclusive of V.A.T
