



## Sample Sunday Menu

### Starters £5.95

Marinated olives £3.75

Homemade soup with crusty bread

Duck liver parfait with toasted bloomer and red onion marmelade

Breaded whitebait with side salad and tartare sauce

Confit of duck with pickled cucumber salad and rhubarb jam

Asparagus, sun blushed tomatoes, red onion, pine nuts, quinoa, pomegranate and tahini dressing

### Main Courses £11.95

Roast beef, Yorkshire Pudding, roast potatoes, seasonal vegetables

Roast chicken breast, Yorkshire pudding, roast potatoes, seasonal vegetables

Roast pork, Yorkshire pudding, roast potatoes, seasonal vegetables

Sugar baked ham, Yorkshire pudding, roast potatoes and seasonal vegetables

Poached salmon fillet with sautéed potatoes, salad and lemon and herb butter

Whole tail Whitby scampi, homemade tartare sauce, chips and salad

Sweet potato and spinach lasagne with mixed leaf salad

Homemade beef burger 7oz, mature cheddar, chorizo, mayo and little gem and fries

### Homemade Desserts £5.95

Dark chocolate brownie, chocolate sauce and vanilla ice-cream

Vanilla cheese cake with mixed berry compote, fresh strawberries and fresh cream

Sticky toffee pudding with a brandy sauce

Eton mess with fresh cream

Peanut parfait with peanut brittle, chocolate ice cream and rossini curl wafer

A trio of cheeses with biscuits with grapes and onion marmalade £8.95

Assorted ice creams – 3 scoops with Rossini curl wafer (£3.25)

\*\* THE STAFF ARE MORE THAN WILLING TO PROVIDE ADVICE ON FOOD ALLERGENS\*\*