

SUNDAY LUNCH MENU

Garlic and herb marinated olive (GF) £4.95

Freshly baked ciabatta with balsamic and olive oil (GFA) £4.65

STARTERS

Homemade soup with freshly baked bread (GFA) £6.75

Breaded whitebait, salad and tartare sauce £7.35

Tomato, red onion, feta and basil bruschetta, rocket, balsamic £7.75

Traditional prawn cocktail, brown bread and butter £7.75

Brixworth pate, red onion marmalade, toasted ciabatta, salad £7.65

MAIN COURSES

Beer battered haddock with chunky chips, mushy peas and tartare sauce £15.50

Wholetail scampi, chunky chips, salad garnish and tartare sauce £14.95

Roast beef, Yorkshire pudding, roast potatoes, seasonal vegetables, gravy £16.50

Home cooked ham, two eggs, chips and mixed salad (GF) £14.95

Roast pork Yorkshire pudding, stuffing, roast potatoes, seasonal vegetables, gravy £16.00

Vegetarian sausages, Yorkshire pudding, roast potatoes, stuffing, seasonal vegetables, gravy £16.00

Roast chicken breast, Yorkshire pudding, stuffing, roast potatoes, vegetables, gravy £16.00

Spinach and ricotta cannelloni, garlic bread, mixed salad £15.25

DESSERTS

Chocolate and toffee tart with vanilla ice-cream (GF) £7.35

Syrup sponge with custard (GF) £7.35

A trio of cheese with biscuits and caramelised red onion marmalade £9.50

Glazed lemon tart, raspberry sorbet, raspberry coulis £7.35

Homemade cheesecake with fresh cream (GF) £7.50

A trio of ice-creams with rossini curl wafers (GFA) £6.50

CHILDREN'S MENU

Jumbo sausage, mash and vegetables £ 7.00

Jumbo fish finger, chips, beans £ 7.00

Scampi, chips, side salad £ 7.00

Children's roast chicken, beef or pork (12years and under) £ 8.00

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