

Sunday Lunch Menu

Freshly baked ciabatta with balsamic and olive oil	£ 4.00
Garlic and herb marinated olives	£ 4.50
Basket of breaded whitebait with tartare sauce and lemon wedge	£ 6.95
Homemade soup with freshly baked ciabatta	£ 6.00
Homemade chicken liver pate, toasted ciabatta, red onion marmalade	£ 7.35
Goats cheese, red onion, white grape and beetroot salad with balsamic	£ 6.75
Warm crab, spring onion and pine nut tart	£ 7.50

MAIN COURSES

JHB beer battered fish, chips, garden peas, tartare sauce, lemon wedge	£13.95
Wholetail scampi, chips, side salad, tartare sauce, lemon wedge	£13.50
Honey baked ham, fried eggs, chips, mixed salad	£13.00
Jambalaya of squash, celery, tomatoes, butterbeans, spicy tomato sauce, red cabbage salad	£13.95
Roast Beef, Yorkshire pudding, roast potatoes, seasonal vegetables, gravy	£14.50
Roast Pork, Yorkshire pudding, roast potatoes, stuffing, seasonal vegetables, gravy	£13.95
Vegetarian Roast dinner, Yorkshire pudding, roast potatoes, stuffing, seasonal vegetables, gravy	£13.95
Roast chicken, Yorkshire pudding, roast potatoes, stuffing, seasonal vegetables, gravy	£13.95

CHILDREN'S MENU

Jumbo sausage, mash, seasonal vegetables	£6.95
Jumbo fish finger, chips, beans or peas	£6.95
Scampi, chips, side salad	£6.95
Children's roast chicken, beef or pork	£7.95

DESSERTS

Warm homemade chocolate and banana brioche pudding with crème anglaise	£ 7.00
Homemade cheesecake of the day, fresh cream (gluten free)	£ 6.95
Trio of Devon ice-cream with Rossini wafers	£ 5.50
Lemon tart served with fresh cream	£ 6.85
Homemade vanilla crème brulee topped with fruits (gluten free)	£ 6.95
A trio of cheese with biscuits, butter and red onion chutney	£ 8.95
Raspberry and almond tart with vanilla ice cream (gluten free)	£ 6.95

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

