

# SUNDAY LUNCH

## TO START

SOUP OF THE DAY (V)(GFA)  
home-made bread, butter

DEVILLED LAMB KIDNEY (GFA)  
Worcester sauce, cayenne pepper, tomato sauce, toasted croutes

TOMATO, MOZZARELLA (V)(GF)  
pickled balsamic red onion

SMOKED MACKEREL PATE (GFA)  
melba toast

CAESAR SALAD (VA)  
lettuce, Parmesan, croutons, anchovies & Caesar sauce

## MAIN

Where applicable, main courses are served with buttered seasonal vegetables, cauliflower cheese and pan jus gravy.

ROAST LOIN OF PORK (GFA)  
duck fat roast potatoes, Yorkshire pudding, pork sausage meat sage & onion stuffing

ROAST CHICKEN BREAST (GFA)  
duck fat roast potatoes, Yorkshire pudding, pork sausage meat sage & onion stuffing

RUMP OF LAMB (GFA)  
duck fat roast potatoes, Yorkshire pudding, pork sausage meat sage & onion stuffing

BROCOLLI & BLUE CHEESE SOUFFLÉ (V)(GF)  
pear & walnut salad, buttered new potatoes

SMOKED HADDOCK RISOTTO (GF)  
poached free-range egg, hollandaise sauce

SIRLOIN OF DERBYSHIRE BEEF (GFA)  
duck fat roast potatoes, Yorkshire pudding, pork sausage meat sage & onion stuffing

## DESSERT

CHOCOLATE BROWNIE  
Served with vanilla ice cream

PINEAPPLE UPSIDE DOWN CAKE  
With cream or ice cream

VANILLA CHEESECAKE  
Raspberry sauce

STRAWBERRY PAVLOVA (GF)  
With whipped cream

ASSORTED SELECTION OF ICE CREAM & SORBETS (GF)

BRITISH & CONTINENTAL CHEESE (GFA)  
Chutney, grapes, celery & biscuit selection

PRICE      1 COURSE £13.95      2 COURSE £16.95      3 COURSE £19.95

# SUNDAY LUNCH CHILDREN'S MENU



## TO START



TOMATO SOUP (V)(GFA)  
home-made bread, butter

GARLIC BREAD (V)

TOMATO, MOZZARELLA (V)(GF)

SMOKED MACKEREL PATE (GFA)  
melba toast



## MAIN



Where applicable, main courses are served with buttered seasonal vegetables, cauliflower cheese and pan jus gravy.

ROAST LOIN OF PORK (GFA)  
duck fat roast potatoes, Yorkshire pudding, pork sausage meat sage & onion stuffing

ROAST CHICKEN BREAST (GFA)  
duck fat roast potatoes, Yorkshire pudding, pork sausage meat sage & onion stuffing

BROCOLLI & BLUE CHEESE SOUFFLÉ (V)(GF)  
pear & walnut salad, buttered  
new potatoes

RISOTTO PRIMAVERA (VA)(GF)  
asparagus, broad beans, peas & spinach, fresh herbs, Parmesan

SIRLOIN OF DERBYSHIRE BEEF (GFA)  
duck fat roast potatoes, Yorkshire pudding, pork sausage meat sage & onion stuffing

AWARD WINNING PORK SAUSAGES (VA)(GFA)  
Mashed potatoes, Yorkshire pudding, seasonal vegetables, rich gravy



## DESSERT



CHOCOLATE BROWNIE  
Served with vanilla ice cream

BANANA & CUSTARD (GF)  
Raisin sprinkle

STRAWBERRY PAVLOVA (GF)  
With whipped cream

ASSORTED SELECTION OF ICE CREAM & SORBETS (GF)

PRICE                      2 COURSE £9.95                      3 COURSE £12.95