Sunday menu



working in partnership



LUNCH

Herb-Crusted Plaice Fillet on butternut squash puree & colcannon potato

Traditional Cottage Pie with a crispy potato topping & mixed vegetables

Halloumi & Kale Salad with roasted cauliflower, butternut squash puree, sautéed red onions & cranberries **Φ**

Sweet Potato & Chickpea Tagine with cous cous @

Roast Chicken served with roast potatoes, seasonal vegetables $\boldsymbol{\delta}$ gravy

DINNER

Cheddar or Pork Pie Ploughman's with a selection of pickles & gherkins, crusty baguette, crispy apple slices & coleslaw

Creamy Stilton & Broccoli Tart with rocket salad

Grilled Chicken & Cous cous with chick pea salad

SALADS

Simple Green Salad 🥨

mixed leaves with cucumber and spring onion

Greek Salad V

mixed salad of feta, red onion, black olives, lemon and mixed leaves

Classic Caesar Salad

crisp Cos lettuce with baked croutons, parmesan cheese and a light Caesar dressing

FILLED BREADS

Select from sourdough baguette ,granary, white, soft tortilla wrap and gluten free bread:

Egg Mayonnaise & Cress 🗸

Ham, Rocket & Dijon Mustard

Chicken, Spinach & Bacon

Chargrilled Peppers & Mozzarella V

Tuna & Cucumber

Cheddar Cheese & Pickle V

Brie, Bacon & Cranberry

Avocado Chilli & Pickled Slaw

Khobez Wrap 🚾

DESSERT

Lemon Posset 🕡

Jelly and Ice Cream 🕡

Panna Cotta with fruits of the forest **Q**

Greek Yoghurt with mulled fruit compote ♥

Selection of Ice Cream

Selection of British Cheese and Biscuits (1)

Fresh Fruit Platter 🚾

V Vegetarian

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Please ask your host for information on dishes that are made with NGCI (no gluten containing ingredients).

We understand that food allergies can present a serious concern for some of our customers.

If you would like information on the allergen content of our foods, please speak to a member of staff who will be happy to assist.