



## A Warm Welcome on Sunday

*CHILDREN'S MENU for 10 years and under (on reverse)*

### STARTERS

<b>Soup of the Day</b> , Artisan Baguette	£7.50
<b>Smoked Salmon &amp; King Prawns</b> , Lemon & a Tarragon & Dijon Mustard Sauce	£9.50
<b>Baked Camembert</b> , Crusty Bread (ideal to share) (v)	£12.50
<b>Coarse Country Paté</b> , House Chutney, Toast	£8.50
<b>Honey Baked Capricorn Goats Cheese Salad with Toasted Pine Nuts (v)</b>	£8.50

### MAINS

<b>Roast Rib of Beef</b> , Homemade Yorkshire Pudding	£17.95
<b>Half Roast Chicken</b> , Homemade Yorkshire Pudding	£16.50
<b>Roast Leg of Lamb</b> , Homemade Yorkshire Pudding	£17.50
<b>ALL ROASTS SERVED WITH;</b> <i>Roast Potatoes, Seasonal Vegetables, Sausage Meat, Onion and Apricot Stuffing with Gravy</i>	
<b>Sausages of the Day</b> , Creamy Mash, Red Onion Gravy	£14.50
<b>Pan Seared Sea Bream with a White Wine and Parsley Sauce with a Hint of Cream</b> <i>Spring Onion Mash, Seasonal Vegetables, Pea Shoots</i>	£17.50
<b>Brie, Nut, Spinach and Cranberry Wellington (v)</b> <i>Roast Potatoes, Seasonal Vegetables and Gravy</i>	£16.50
<b>Mushroom and Hazelnut Roast</b> , Homemade Yorkshire Pudding (v) <i>Roast Potatoes, Seasonal Vegetables, and Gravy</i>	£16.00

### PUDDINGS

<b>Double Chocolate Brownie</b> , Pouring Cream	£7.50
<b>Sticky Toffee Pudding</b> , Toffee Sauce, Vanilla Ice Cream	£7.50
<b>Cheesecake of the Day</b> , Vanilla Ice Cream	£7.50
<b>Apple and Blackberry Crumble</b> , Custard	£7.50
<b>Selection of Cheese</b> Brie Ermitage, Taw Valley Extra Mature Cheddar, Stilton and Cashel Blue <i>Celery, Grapes and a Selection of Cheese Biscuits</i>	£10.95

### COFFEE – Barista Quality Grade, Ethically Sourced, Italian Arabica and Robusta Espresso Beans

Americano	£3.25	Mocha	£4.00
Cappuccino	£3.75	Macchiato	£3.25
Latte	£3.75	Espresso	£3.00
Hot Chocolate	£4.00	Double Espresso	£4.00
Tea and Infusions	£3.50		

*Yorkshire Tea, Earl Grey, Camomile, Super Fruit, Peppermint, Lemon and Ginger, Green Tea*

### LIQUEUR COFFEE

£8.50 (25ml)

*Irish, Amaretto, French, Grand Marnier, Kahlua, Tia Maria, Cointreau, Dark Rum, Drambuie, Bailey's Latte*

STAFF RECEIVE 100% OF ALL GRATUITIES

Please note : a discretionary 10% service charge will be added to the bill

**Please let us know if you have any food allergies or special dietary requirements**

All dishes are prepared in a kitchen where products containing nuts, seeds and other allergens are handled and prepared



## CHILDREN'S SUNDAY LUNCH MENU

### MAINS

**Roast Rib of Beef**, Homemade Yorkshire Pudding £10.50

**Roast Chicken**, Homemade Yorkshire Pudding £9.00

**Roast Leg of Lamb**, Homemade Yorkshire Pudding £9.50

**All Roasts served with:**

*Roast Potatoes, Seasonal Vegetables,  
Sausage Meat, Onion and Apricot Stuffing with Gravy*

**Pork Sausages**, Roast Potatoes, Seasonal Vegetables, Gravy £8.50

**Breaded Scampi**, Skinny Chips, Garden Peas £9.00

**Brie, Nut, Spinach and Cranberry Wellington (v)** £11.50

*Roast Potatoes, Seasonal Vegetables, and Gravy*

**Mushroom and Hazelnut Roast**, Homemade Yorkshire Pudding (v) £9.00

*Roast Potatoes, Seasonal Vegetables, and Gravy*

### PUDDINGS

**Sticky Toffee Pudding**, Toffee Sauce, Vanilla Ice Cream £6.00

**Apple and Blackberry Crumble**, Custard £6.00

**Double Chocolate Brownie**, Chocolate Sauce, Vanilla Ice Cream £6.00

**Ice Cream (1, 2 or 3 Scoops)** Vanilla, Chocolate or Strawberry £2.50

£4.50

£6.50

### DRINKS

Half Pint Squash (Orange or Blackcurrant) £1.20

Half Pint Coke/Lemonade £2.00

Half Pint Diet Coke £1.80

Half Pint Orange Juice £1.70

Orangina £2.80

Appletiser £2.80

Apple Juice £2.80

**J2O** Apple and Mango, Orange and Passion Fruit or Apple and Raspberry £2.80

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