



SAMPLE SUNDAY MENU

Starters

All £5.50

Classic Prawn & Scottish Smoked Salmon Salad, bread & butter GFA

Panko Breaded Prawns, sweet chilli dipping sauce (V)

Garlic Butter Field Mushroom, on toasted brioche GFA (V)

Homemade Butternut Squash & Sweet Potato Soup, bread & butter GFA (V)

Local Brixworth Pate, French toast, autumn fruit chutney GFA

Fresh Bread Selection, oil & balsamic, houmous, guacamole, marinated olives GFA (V)

Main Course

Roast Topside of Scottish Beef £12.50 GFA

Roast Breast of Norfolk Turkey, pig in blanket, sage & onion sausage meat stuffing £12.50 GFA

Slow Roasted Shoulder of Lamb £12.50 GFA

Homemade Chicken & Bacon Pie £11.00

Carrot & Cashew Wellington, vegetable gravy £11.50 VEGAN AVAILABLE

Red Onion & Rosemary Soya Sausages, red wine gravy £11.50 VEGAN AVAILABLE

All served with Yorkshire pudding, cauliflower cheese, fresh vegetables,
parsnips & roast potatoes

Baked Fillet of Plaice, Hollandaise sauce, herb crushed new potatoes £12.50

Desserts

All £5.50

Apple & Blackberry Crumble, custard or ice cream

Sticky Toffee Pudding, custard or ice cream GFA

Lemon Meringue Roulade, lemon curd cream GFA

Chocolate Honeycomb Cheesecake, clotted cream

Ice Cream Selection GFA

(£1.80 per scoop - Vanilla/Chocolate/Mint/Strawberry/Butterscotch)

Cheese Board, chutney, biscuits GFA

Please notify a member of staff should you have any dietary requirements or allergies and we will be happy to help.

we politely ask that children remain seated in the restaurant.

GFA = Gluten Free Available / GF = Gluten Free / Smaller Portion Available on selected dishes / (V) = Vegetarian