**SUNDAY**

**2 COURSE £15.95 3 COURSE £19.95**

**Starters**

Duo of Soup – a combination of 2 soups in 1 bowl! (v)(gf)

Chicken Liver & Cognac Pate, Sweet & Sour

Red Onion Marmalade & Crisp Sipets (gf)

Creamy Tomato & Roasted Vegetable Risotto

Salt & Pepper Calamari, Sriratha Mirin

Hand Stretched Tomato & Garlic Flatbread (v)

Hand Stretched Garlic Flatbread (v)

**Mains**

Carved Roasts – served with Roast Potatoes & Seasonal Vegetables,

Red Wine Gravy & Yorkshire Pudding

Lemon Roasted Chicken

Roast Leg of Lamb

Roast Sirloin of Beef

Spinach, Mushroom & Ricotta Bake, Béchamel Sauce & Tomato

Beer Battered Fish & Triple Cooked Chips with Mushy Peas & Tartare Sauce

Creamy Tomato & Roasted Vegetable Risotto

24 Hr Slow Cooked Honey & Mustard Glazed Ham, Eggs & Triple Cooked Chips

8oz/16oz Rump, Tomato, Mushroom & Triple Cooked Chips (gf)

(Supplement £5.00/£10.00)

10oz Homemade Steak Burger, Burger Sauce, Monterey Cheese, Coleslaw,

Salad & Triple Cooked Chips (gf)

**Sides** – all £2.95 (all gf)

Root Coleslaw Triple Cooked Chips Onion Rings

Seasonal Greens Horseradish Mash House Salad

Salt & Pepper Chips Home Baked Breads Sweet Potato Fries

 with Flavoured Butters

**Desserts**

Sticky Toffee Pudding, Caramel Sauce & Vanilla Ice Cream

Chocolate & Orange Brownie, Clotted Cream

Apple Crumble & Crème Anglaise

Cherry & Amoretti Cheesecake, Cherry Compote

Selection of “Nicholls of Parkgate” Ice Creams & Sauces

Selection of Cheese & Biscuits, Homemade Chutney (v)(gf)

(Supplement £3.95)