**SUNDAY**

**2 COURSE £14.95 3 COURSE £17.95**

**Starters**

Chefs Homemade Soup of the Day

Chicken Liver Parfait with Toasted Snippets & Onion Jam

Tofu & Pesto stuffed Heritage Tomatoes

Portobello Mushrooms, Creamy Peppercorn & Stilton Sauce

On Rustic Toast

Camembert, Fig & Onion Tart

Garlic & Cheese Flatbread

Tomato & Cheese Flatbread

**Mains**

Carved Roasts – served with Roast Potatoes & Seasonal Vegetables,

Red Wine Gravy & Yorkshire Pudding

Lemon Roasted Chicken

Pork Lion

Roast Sirloin of Beef

Purple Sprouting Broccoli & Wensleydale Quiche with New Potato Salad

Beer Battered Cod & Chips, Minted Mushy Peas & Tartar Sauce

Honey Glazed Ham, Egg & Chips

8oz Sirloin or Ribeye Steak, Tomato, Mushroom & Chips (Supplement £5.00)

Mushroom & Ricotta Ravioli in a Wild Mushroom & Madeira Broth

8oz Homemade Burger with Cheese, Tomato, Onion & Chips

Trio of Sausage & Mash, Buttered Greens & Onion Gravy

**Desserts**

Sticky Toffee Pudding & Vanilla Ice Cream

Chocolate Brownie & Vanilla Ice Cream

Lemon Ripple Tort & Lemon Sorbet

Selection of Homemade Ice Creams & Sorbets

Hot Waffle & Summer Fruit Compote

Selection of Cheese & Biscuits, Homemade Chutney (Supplement £3.00)