**SUNDAY**

**2 COURSE £14.95 3 COURSE £18.95**

**Starters**

Chefs Homemade Soup of the Day (gf)

Chicken Liver & Raspberry Parfait with Toasted Sipets & Onion Chutney (gf)

Goats Cheese & Sundried Tomato Parcel (v)

Calamari & Roasted Garlic Mayonnaise (gf)

Chicken Skewers Marinated in Peanut & Chilli (gf)

Garlic & Cheese 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

Mediterranean Vegetable Quiche, Spring Onion & New Potato Salad (v)

Beer Battered Cod & Triple Cooked Chips, Mushy Peas & Tartar Sauce

24 Hr Slow Cooked Honey Glazed Ham, Egg & Triple Cooked Chips (gf)

Roasted Beetroot Risotto & Vegetable Crisp (v)(gf)

8oz Homemade Steak Burger Monetary Jack Cheese, Tomato,

Salad & Triple Cooked Chips (gf)

8oz Sirloin or Ribeye Steak, Tomato, Mushroom & Triple Cooked Chips

(Supplement £5.00)(gf)

**Desserts**

Sticky Toffee Pudding & Vanilla Ice Cream (v)

Double Chocolate Brownie & Salted Caramel Ice Cream (v)

 Lemon Cheesecake & Candied Lemons (v)

Selection of “Nicholls of Parkgate” Ice Creams & Sauces (v)

Homemade Hot Waffle with Strawberries & Clotted Cream (v)

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