**SUNDAY**

**2 COURSE £14.95 3 COURSE £18.95**

**Starters**

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

Duck Liver & Orange Parfait & Toasted Sipets & Orange Onion Chutney (gf)

Tenderstem Broccoli & Brie Risotto (v)(gf)

Salt & Pepper Calamari, Coriander & Chilli Mirin

10” Tomato & Garlic Flatbread (v)

10” 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

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

Asparagus & New Potato Frittata, Pickle Courgette & Carrot Ribbons (v)

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

Tenderstem Broccoli & Brie Risotto (v)(gf)

8oz Sirloin, Tomato, Mushroom & Triple Cooked Chips

(Supplement £5.00) (gf)

10oz Homemade Steak Burger, Monetary Jack Cheese, Salad & Triple Cooked Chips (gf)

**Sides** – all £2.50 (all gf)

Mustard Mash Triple Cooked Chips Peppercorn, Diane or Blue Cheese Sauce

Onion Rings Sweet Potato Fries Seasonal Greens Sour Dough Bread

**Desserts**

Sticky Toffee Pudding, Caramel Sauce & Vanilla Ice Cream (v)

Double Chocolate & Mint Brownie, Chocolate Sauce & Mint Ice Cream (v)

“Meyer” Lemon Crème Brulee, Homemade Shortbread Biscuits (v)

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

Cinnamon Sugar Coated Waffle with Strawberries & Clotted Cream (v)

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

(Supplement £3.00) (gf)