**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,

Red Onion Marmalade & Crisp Sipets (gf)

Wild Mushroom & Barley sautéed in White Wine & Mature Cheddar Cheese (v)(gf)

Hand Stretched Tomato & Garlic Flatbread (v)

Slow Cooked BBQ Ribs, Mixed Leaf Salad (gf)

Garlic Dough Balls (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

Roasted Vegetable Lasagne with Garlic Bread (v)(gf)

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

Butternut Squash & Sage Risotto (v)(gf)

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

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

(Supplement £5.00/£10.00)

8oz Homemade Steak Burger, Burger Sauce, Monterey Cheese, Coleslaw,

Salad & Triple Cooked Chips (gf)

8oz Beetroot & Feta Burger, Triple Cooked Chips (v)(gf)

**Sides** – all £2.95 (all gf)

Savoy Cabbage & Bacon Triple Cooked Chips Onion Rings

Buttered Mash Seasonal Greens House Salad

Corn on the Cob Garlic Mushrooms Sweet Potato Fries

**Desserts**

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

Sunlight Sundae (v)

Chocolate Brownie, Chocolate Sauce & Clotted Cream (v)

Prosecco & Mixed Berry Jelly, Shortbread Ice Cream (v)

Eton Mess, Summer Berries (v)

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

Deconstructed Lemon Meringue (v)

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

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

(Supplement £3.95)