**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 & Port Pate,

Red Onion Marmalade & Crisp Sipets (gf)

Brie, Cranberry & Rocket Parcel (v)

Hand Stretched Tomato & Garlic Flatbread (v)

Slow Cooked BBQ Ribs, Mixed Leaf Salad (gf)

Salt & Pepper Calamari with a Sriracha Mayo (gf)

Add Prawns for £2 supplement

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

Pistachio & Cranberry Nut Roast

Roasted Vegetable Lasagne with Garlic Bread (v)

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

Roasted Vegetable Tagliatelle (v)

Slow Cooked Honey 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

 **Sides** – all £2.95 (all gf)

 Savoy Cabbage & Bacon Triple Cooked Chips Onion Rings

 Crushed New Potatoes Seasonal Greens House Salad

 Corn on the Cob Garlic Mushrooms Halloumi Fries

**Desserts**

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

Chocolate & Orange Brownie, Chocolate Sauce & Clotted Cream (v)

Maple & Pecan Tart, Clotted Cream (v)

Semifreddo (v)

Vanilla Cheesecake, White Chocolate & Baileys Sauce (v)

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

Selection of Cheese & Biscuits, Homemade Chutney (v)(gf) (Supplement £3.95)