**SUNDAY**

**2 COURSE £16 3 COURSE £20**

**Starters**

Chefs Homemade Duo of Soup (gf)(v)

Chicken Liver & Port Pate with Red Onion Marmalade (gf)

Salt & Pepper Calamari with a Sriracha Mayo (gf)

Add Tempura Prawns for £2.00 Supplement

Slow Cooked BBQ Ribs, Mixed Leaf Salad (gf)

Duck & Spring Onion Rolls, Hoisin Sauce Glaze

Homemade Fish Cake, Parsley Sauce

Salt & Pepper Cauliflower with Chilli Jam (gf)(v)

Hand Stretched Tomato & Garlic Flatbread

**Mains**

Carved Roasts – served with Roast Potatoes & Seasonal Vegetables,

Red Wine Gravy, Yorkshire Pudding & Stuffing

Lemon Roasted Chicken

Roast Leg of Lamb

Roast Sirloin of Beef

Nut Roast (v)

Roasted Vegetable (v) or Beef Lasagne with Garlic Bread

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

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

Vegan Shepard’s Pie, Lentil & Seasonal Vegetables, Sweet Potato Mash (v)(gf)

8oz Beef Burger, Triple Cooked Chips

**Desserts**

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

 Banoffee Cheesecake, Caramelised Banana & Toffee Sauce (v)

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

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

Maple & Pecan Tart & Clotted Cream (v)

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

Selection of Local & Continental Cheeses, Homemade Chutney

(Supplement of £3)