



SAMPLE MENU

Starters

Smoked Salmon Plate

Slices of smoked salmon with fresh bread, dill, cream cheese and capers.
Flat mushroom with goats' cheese, red onion marmalade and balsamic dressing

Mains

Steamed smoked haddock with spinach, peas, potatoes crème fraiche and pancetta topped with a poached egg and parmesan cheese and a warm bread roll

Garlic herb and mozzarella stuffed chicken with basil tomato sauce and green beans

Roasts

Roast Sirloin of Beef (Cooked to your liking)

Roast Turkey with Stuffing

Roast Leg of Pork

Chefs' Homemade Nut Roast

All served with roast Norfolk potatoes, Yorkshire pudding, seasonal vegetables, cauliflower cheese and lashings of gravy.

Desserts

Sticky toffee pudding with toffee sauce and custard or ice cream

Frozen banoffee bonfire (banoffee ice cream, toffee sauce, burnt meringue and bananas

1 Course £12.95

2 Courses £15.95

3 Courses £18.95

Please note there is a £2 Supplement for Beef.

Our Sunday Roast dinners are always very popular so we recommend that you book in advance. Please also note that this is only a sample menu as we change the courses each week. For those craving our speciality dishes, our main menu is still available all day.