



WE BELIEVE THAT OUR FOOD SHOULD BE MADE FROM ONLY THE FRESHEST INGREDIENTS FROM WHICH WE CREATE WHOLESOME, HEARTY MEALS TO DELIGHT YOUR APPETITE



sample SUNDAY LUNCH

STARTERS

Leek & Potato Soup, Herb Croutons

Chicken Liver Paté, Red Onion Chutney

Prawn & Crayfish Salad, Dill & Lemon Dressing

Caramelised Goats Cheese, Pear & Walnut Salad

MAIN

Roast Beef, Yorkshire Pudding, Rich Gravy

Breast of Chicken, Grain Mustard Sauce

Salmon Fillet, 'Beurre Blanc'

Mediterranean Vegetable Gnocchi,
Tomato & Olive Sauce

(all served with seasonal vegetables and potatoes)

DESSERT

Lemon Tart, Clotted Cream

Vanilla Panna Cotta, Shortbread Biscuit

Fruit Crumble, Custard

Sticky Toffee Pudding, Butterscotch Sauce

£15.95 Two Courses

£18.95 Three Courses

Coffee & Mints £2.50

... Why not choose a wine from our varied list to accompany your meal?

We do not use any genetically modified foods in any of our dishes. However, all items may contain traces of nuts and seeds.

Prices include VAT and service.

Please book a table at Reception or call 01252 628555