



The shoulder of mutton

Sunday menu



Mains

Roast beef, chicken breast wrapped in bacon or pork

Served with all the trimmings

£12.95

Shoulder of mutton famous local pork belly

Cooked for nine hours in aspoll cider served with potatoes & seasonal vegetables

£15.95

Local lamb shank

Slowly braised in garlic, rosemary & red wine served with creamed potatoes & seasonal vegetables

£16.95

Chef's chicken

Wine, sun dried tomatoes, chorizo, cream and pesto sauce

£13.00

Sea bass fillet

Garlic butter, white wine & dill sauce served with potatoes & seasonal vegetables

£15.50

100z sirloin steak

Served with slow roasted tomato, mushroom, your choice of chips or sauté potatoes & either peppercorn sauce, garlic butter or red wine & mushroom sauce

£20.00

Ricotta & spinach tortellini

Served in a mushroom, cream & white wine sauce topped with rocket and Parmesan shavings with garlic bread

£9.50

Home made pie of the day

Made with puff pastry served with creamed potatoes, seasonal vegetables & gravy

£12.95

Traditional lasagne

Layers of pasta between a rich bolognaise sauce infused with oregano & garlic served with garlic bread & baby leaf salad

£11.95

Fish & chips

Hand battered haddock fillet & chips served with peas & our tarragon tartar sauce

£11.95

Home made beef burger

Fresh minced beef infused with our blend of herbs & spices, tomato, lettuce, cheese and bacon on a Grilled bun served with baby leaf salad and chips

£11.95