



SUNDAY LUNCH MENU

SERVED 12PM-5PM

STARTERS

HOMEMADE VEGETABLE SOUP **4.95**
Served with Homemade Wheaten Bread (1,8,9)

GARLIC TOSSED BREADED MUSHROOMS **5.95**
Served with Garlic Aioli and Dressed Leaves (1,3,8,10)

SOUTHERN FRIED CHICKEN GOUJONS **6.95**
Served with Dressed Leaves and a Duo of Sweet Chilli and Garlic Aioli Dips (1,3,8,10)

CLASSIC CHICKEN CAESAR SALAD **6.95**
Baby Gem Lettuce, Garlic Croutons, Red Onion, Parmesan Cheese, Bacon and Caesar Dressing

MAINS

ROAST BEEF **13.95**
Served with Yorkshire Pudding and Roast Gravy (1,3,8,10)

ROAST FILLET OF CHICKEN
Served with Bushmills Sauce or Peppercorn Sauce (1,8)

TURKEY AND HAM
Served with Cocktail Sauages and Roast Gravy (1,8)

FISH OF THE DAY
with White Wine Cream Sauce (8)

SIDES

Triple Cooked Chips **3.95**
Garlic Cubes / Skinny Fries
Onion Rings / Shoestring Onions
Chefs Vegetables
Spring Onion Mash
Sweet Potato Fries

All of the Above served with Creamed Potatoes, Seasonal Vegetables and Homemade Roasties

8oz SIRLOIN (6.00 Surcharge)
Served with Creamed Potato, Peppercorn Sauce, Roast Tomato and Shoestring Onions (1,3,8)

DESSERTS

APPLE CRUMBLE **7.00**
Served with Vanilla Custard and Fresh Cream (1,8)

WARM CHOCOLATE BROWNIE
Served with Hot Chocolate Sauce and Vanilla Ice Cream (1,3,8)

CHEF'S CHEESE CAKE
Ask Server for Details (1,8)

MALTESER MERINGUE
Meringue Nest topped with Vanilla Ice Cream and Showered in Crushed Maltesers and Hot Toffee Sauce (3,8)

ALLERGY ADVICE

1.Gluten 2.Shellfish 3.Eggs 4.Fish 5.Nuts 6.Peanuts 7.Soya 8.Dairy
9.Celery 10.Mustard 11.Sesame 12.Sulphur 13.Lupin 14.Molluscs