

SUNDAY MENU
2 COURSES £19.95 3rd COURSE £4.00
Peach Prosecco Bellini £3.95 Per Glass

STARTERS

Soup of the Day

Please ask for today's soup

Prawn & Crayfish Cocktail

Wrapped with Cucumber, Lettuce & Marie Rose Sauce (G,M,E,C,Sul)

Tempura King Prawns

with sweet chilli and coconut (G,C)

Breaded Brie

Toasted bread and red onion chutney (G,M,E)

Thai Style Salmon Fish Cake

Asian slaw and Thai style dressing (G,M,E,F,C,Sul)

Scotch Egg

with roasted garlic mayonnaise and crispy bacon (G,M,E)

Indian Platter

chicken tikka, lamb somasa and onion Bhaji (M,G,Mu,E)

Turkish Platter

halloumi, cacik, hummus, olives, sucuk and pitta (G,M,Se)

Chinese Platter

mini duck spring roll, BBQ ribs, chicken satay and seaweed (So,G,Pn,E,C,Se)

MAIN COURSES

Roast Rump of Lamb

Roast Pork Belly

Roast Rib of Beef

Roast Turkey

Liver & Bacon

Mash and Gravy(So,G)

Shellfish Linguine

clams, king prawns and mussels in a tomato sauce (G,E,C,Mo,Sul)

Prawn and Monkfish Curry

Comes medium hot, Served with Basmati Rice (M,F,C,Mu)

**ALL MAIN COURSES ACCOMPANIED WITH MIXED
VEGETABLES**

10 % DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL

THIS MENU MAY BE SUBJECT TO CHANGE
STEAK WEIGHTS APPROXIMATE BEFORE COOKING