



STARTERS

- (v)Homemade Leek & Potato Soup with Warm Crusty Roll
- Homemade Duck Liver Parfait with Dressed Leaves, Red Onion Relish Chutney & Toasted Bloomer
- Melon & Parma Ham Plate – Fanned Galia Melon, Parma Ham & Rocket
- Classic Prawn Cocktail with Wholemeal Slice
- Whitebait –Tiny Crispy Fried Fish Served with Garlic Mayonnaise
- Southern Fried Chicken Goujons with Dressed Leaves & Barbecue Sauce Dip
- Crispy Pork Belly Bites with Dressed Rocket & Barbecue Sauce
- Smoked Salmon Rolls – Smoked Salmon filled with Prawns in Marie Rose Sauce, Dressed Leaves & Wholemeal Slice
- (v)Creamy Garlic Mushrooms with a Slice of Garlic Bread
- (v)Nachos - Tortilla Chips with Salsa, Cheese, Guacamole, Soured Cream & Jalapeno Peppers
- (v)Cheesy Jalapeno Garlic Bread with Dressed Salad
- (v)Goats Cheese & Spinach Croquettes with Dressed Rocket & Chilli Jam
- Scampi Bucket with Dressed Salad & Tartar Sauce

MAINS

Sunday Roasts – all served with Roast Potatoes, Homemade Yorkshire Pudding, Creamy Mash, Four Vegetables & Chef’s Special Gravy (Gluten Free Options Available)

- Roast Topside of Beef
- Roast Turkey, Homemade Sage, Onion & Pork Stuffing
- Roast Leg of Lamb (£1.50 Supplement)
- Roast Leg of Pork with Homemade Sage, Onion & Pork Stuffing
- Boneless Chicken Breast with Homemade Sage, Onion & Pork Stuffing
- (V) Homemade Nut Roast with a jug of Vegetable Gravy
- Trio of Meats – Beef, Lamb & Turkey with all the trimmings (£2.00 supplement)

- Poached Salmon in White Wine Parsley Sauce - served with Creamy Mash & Vegetables of the Day
- Homemade Steak & Ale or Chicken, Gammon & Leek Pie - Creamy Mash, Roast Potatoes, Vegetables of the Day
- Homemade Lasagne – Served with Chunky Chips & Dressed Salad
- Wholetail Scampi – With Chunky Chips, Garden Peas & Tartar Sauce
- Braised Lamb Shank - in Red Wine Gravy served over Creamy Mash with Roast Potatoes, Yorkshire Pudding & Vegetables of the Day (£3 Supplement)
- (v) Mixed Mushroom Stroganoff – served over Basmati Rice with a Slice of Garlic Bread

DESSERTS

- The Three Crowns Eton Mess – Fresh Strawberries & Raspberries, Meringue, Whipped Cream & Raspberry Coulis
- Apple & Apricot Lattice Tart - Served warm with custard or vanilla ice-cream
- Individual Oreo Dessert - A delicious combination of Oreo Biscuit and creamy Chocolate filling all wrapped up in smooth white chocolate served with Chocolate Chip Ice-Cream
- Homemade Cherry Bakewell Tart – served with Custard or Vanilla Ice-Cream
- Key Lime Pie - A zingy citrus filling on a crunchy granola base topped with Clotted Cream & Almonds with Coulis & Vanilla Ice-Cream
- Blackberry & Apple Crumble – With Custard
- Limoncello Truffle - Ball of Lemon Italian Ice- Cream with a Liquid Limoncello Centre covered in Lemon Meringue Sprinkles with Whipped Cream, Lemon Coulis & Fresh Fruit
- Mint Chocolate Bubble Cheesecake – served with Chocolate Ice Cream
- Heavenly Chocolate Sundae - Chocolate Brownie, Mars Bar, Munchies, Chocolate Buttons, Chocolate Chip Ice-Cream, Toffee Ice-Cream, Whipped Cream topped with Chocolate Buttons
- Warm Triple Chocolate Brownie – with Chocolate Sauce, Vanilla Ice-Cream
- Bread & Butter Pudding - with custard

One Courses £11.95

Two Courses £17.95

Three Courses £23.95

Children (under 13 years old) –One Course £8.00 Two Course £12.50, Three Course £17.50