

SUNDAY LUNCHEON

Sample menu

TO START

- £ 4.95 CHEF'S HOMEMADE TOMATO AND BASIL SOUP
- £ 6.25 CLASSIC PRAWN COCKTAIL WITH GRANARY BREAD
- £ 6.25 SMOKED SCOTTISH SALMON WITH RED ONIONS, CAPERS AND GRANARY BREAD
- £ 5.95 DEEP FRIED "DEVILLED" WHITEBAIT WITH LEMON
- £ 5.50 HAM AND NORFOLK DAPPLE CROQUETTES WITH HOMEMADE PICCALILLI
- £ 6.25 SLATE OF ANTI-PASTO
- £ 5.95 CHARGRILLED HALLOUMI WITH SUNBLUSHED TOMATOES, CHILLI JAM
- £ 5.95 HOMEMADE CHICKEN LIVER PATE WITH RED ONION MARMALADE

MAIN

- £ 9.50 ROAST SIRLOIN OF BEEF WITH YORKSHIRE PUDDING
- £ 9.50 ROAST BREAST OF LOCAL CHICKEN WITH STUFFING
- £ 9.50 ROAST LOIN OF SWANNINGTON PORK WITH CRACKLING
- £ 9.95 HOMEMADE BRAISED SHOULDER OF LAMB SHEPHERDS PIE TOPPED WITH A CHEDDAR MASH
- £ 9.95 PAN FRIED LONG-SHORE HERRINGS WITH A MUSTARD MAYONNAISE, NEW POTATOES
- £ 8.95 WARM SALAD OF HONEY & MUSTARD SAUSAGE, BROAD BEANS, TOMATO AND WATERCRESS
- £ 11.95 GRILLED FILLET OF SALMON WITH A FRESH HERB BUTTER, NEW POTATOES
- £ 12.95 CHARGRILLED LOIN OF TUNA ON A NICOISE STYLE SALAD, NEW POTATOES
- £ 10.95 DEEP FRIED WHOLE TAIL SCAMPI IN A CRISPY BEER BATTER
- £ 10.95 WARM PUFF PASTRY OF ROASTED SPRING VEGETABLES AND STILTON GLAZE, NEW POTATOES
- £ 10.95 PAN FRIED SAUSAGES AND MASH WITH A RICH ONION JUS
- £ 12.95 SEARED HAKE FILLET ON WARM SALAD OF CHORIZO, POTATO & ROQUETTE
- £ 10.95 STEAMED STEAK AND KIDNEY PUDDING IN SUET PASTRY, NEW POTATOES
- £ 10.95 BATTERED FILLET OF COD IN CRISPY BEER BATTER WITH HOMECUT CHIPS & MUSHY PEAS
- £ 11.95 CHARGRILLED CHICKEN WITH CAESAR SALAD & NEW POTATOES
- £ 10.95 WILD MUSHROOM RISOTTO WITH DRESSED ROQUETTE AND PARMESAN SHAVINGS
- £ 11.95 GRILLED WHOLE SARDINES WITH GREEK SALAD & NEW POTATOES