

SUNDAY MENU

Please advise us of any allerigies or dietary requirements

Starters:

Homemade Vegetable Soup

baguette + butter (v) (gf*)

Prawn Cocktail marie-rose sauce + seeded bread (gf*)

Loaded Nachoes

salsa, guacamole, jalapeno peppers, cheddar cheese, sour cream (v) (ve*) (gf) Salt & Pepper Chicken drizzled with sweet chilli sauce Stilton Mushrooms

garlic ciabatta (gf*)

Brixworth Pate

red onion chutney+ toasted artisan bread (gf*)

Mains

Roast Meat Carvery (gf*)

a choice of roasted Turkey, topside British Beef, Gammon Ham and Pork Loin, sage & onion stuffing, Yorkshire pudding seasonal vegetables, roasted potatoes and gravy

Cashew and Cranberry Nut Roast (v)(ve)

sage & onion stuffing, seasonal vegetables, roasted potatoes and gravy

10oz Sirloin Steak (gf*)(df)

(£2.50 supplement)

grilled tomato, sautéed mushroom, garden peas, thick cut chips

Monterey Jack Cheese Burger

sesame bun, 6oz beef patty, Monterey jack cheese, gherkin, lettuce, beef tomato, homemade slaw, chips

Homemade Vegetable Lasagne (v) (ve*)

mixed salad, garlic ciabatta

Whitby Wholetail Scampi

garden peas, thick cut chips, tartare sauce

Cajun Vegetable Burger (v) (ve)

sesame bun, lettuce, beef tomato, gherkin, vegan mayo, thick cut chips

Dessert Board

available on the day

2 Course £22.00 3 Course £27.00