

Sunday Menu

Served 12 Noon - 7.30pm

Starters

Prawn Cocktail £5.50

Norwegian Prawns Coated in a Marie Rose sauce with Crisp Iceberg Lettuce and Brown Bread & Butter

Bobotie £5.95

A South African dish of mild curried Minced Lamb, Tomatoes, Apricots, authentic herbs and spices, topped with a Brandy Egg custard

Soup of the Day £4.95

*Freshly Homemade Soup with Oven Fresh Bread & Butter
(please ask about our options for the day)*

Creamy Garlic Mushrooms £4.95

Fresh Mushrooms cooked in a Creamy Garlic Sauce

Mains

All of our meat is locally sourced

Props Platter £11.95

Generous slices of Beef, Lamb and Pork with Yorkshire Pudding & Pigs in Blankets

Topside of Beef £9.95

Roast Topside of Local Beef served with Yorkshire Pudding

Roast Leg of Lamb £9.95

Slices of Slow Roasted Rosemary and Garlic studded Leg of Lamb

Roast Chicken £8.95

Half a Roast Chicken, with Sage and Onion stuffing & A Pig in a Blanket

Roast Pork Loin £8.95

Sliced Pork Loin with Crackling, Sage & Onion Stuffing and Apple Sauce

Vegetarian Dish of the Day £9.95

Please ask about our fresh vegetarian options of the day

Family Platter £9.95 Per Adult, £4.95 Per Child

A trio of our roast meats, Pigs in Blankets, Sage & Onion Stuffing served on a sharing platter (Minimum 3 people)

*All of our roasts are served with Garlic & Rosemary Roast Potatoes, Mashed Potato,
Seasonal Vegetables & a rich Pan Gravy
Please inform your server of any allergies*