



# SUNDAY MENU

## To Start...

- Deep Fried Brie Wedges *with a Sweet Chilli Dipping Sauce (V)* **8.95**  
Spicy Battered Squid *with a Sweet Chilli Dipping Sauce* **8.95**  
Butterfly King Prawns in Coconut Breadcrumbs *with Sweet Chilli Dipping Sauce* **9.95**  
Falafel and Hummus Mezze *with Warm Flatbread (VE)* **8.95**  
Homemade Crab & Salmon Fishcake *with Tartare Sauce* **9.95**  
Whitebait *with Tartare Sauce* **8.95**  
Baked Camembert for Two *with Warm Baguette* **13.95**

## Sunday Roasts

*All our Roasts are served on a bed of Dauphinoise Potatoes with a Yorkshire Pudding, Roast Potatoes, Vegetables and Rich, Homemade Gravy (Please note – our vegan wellington does not come with a Yorkshire pudding or Dauphinoise Potatoes)*

- Roast Dingley Dell Pork **23.95**  
Roast Red Poll Beef **24.95**  
Roast Free Range Chicken with stuffing **21.95**  
Slow Cooked Salt Marsh Lamb Shank **26.95**  
Spiced Winter Vegetable Wellington (VE) **20.95**

## I know I shouldn't, but...

- Lemon Meringue Pie *served with Vanilla Ice Cream* **8.95**  
Sticky Toffee Pudding *served with Vanilla Ice Cream* **8.95**  
Trillionaire Dark Chocolate and Caramel Ganache Tart *served with Vanilla Ice Cream (GF)* **8.95**  
Baked chocolate cheesecake with a toasted marshmallow crown *served with vanilla ice cream* **9.95**  
Toffee and Ginger Brioche Bread & Butter Pudding *served with vanilla ice cream* **8.95**