## $12-5 \mathrm{pm}$

Chef's Freshly made Soup ..... 5.75
Chicken Liver and Smoked Bacon Pate ..... 6.50
Salt \& Peppered Sqid served with a sweet chilli sauce ..... 6.45
Jalapeno Peppers Stuffed with Cream Cheese and served with a Harissa and Mayo Dip ..... 6.85
Deep Fried Whitebait and Tartar Sauce ..... 7.15
Japanese Style Torpedo Prawns served with a Sweet Chilli dressin§ ..... 6.85
Classic King Prawn Cocktail with Marie Rose Sauce ..... 7.45
SUNDAY ROASTS All served with Roast Potatoes, Yorkshive Puddings and Vegetable.
(Gluten free 8ravy always available...Just Askd)
SlowRoast LambShank ..... 18.95
Roast Topside of Beef \& Horse Radish Sauce ..... 17.50
Roast Chicken, with Sage \& Onion Stuffin§ ..... 15.50
Beetroot Wellington, Virgin Gravy \& Sunday Ves (vegan) 14.50Wholetail Scampi with Chips, Peas and Tartar Sauce15.25
Mixed Vegetable Curry served with Basmati Rice (vegan) ..... 13.00
A Thai Spiced Vegetable Burger served with Sweet Potato Fries (vegan) ..... 13.00
Mediterranean Vegetable Lasagne served a Salad Garnish (v) ..... 13.00
King Prawn Curry served with Basmati Rice ..... 15.25

## Desserts $£ 6.50$

Sticky Toffee Pudding ( $\mathrm{v}, \mathrm{8f}$ )
Apple Crumble (v)
Banana Split (v,8f)
Chocolate \& Honeycomb Cheesecake (v)

Lemon Meringue Sundae
Warm Chocolate Brownie (v)
Ice Cream (£4.50)

