

SUNDAY DINNER MENU



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STARTERS – £4.95

Soup of the day served with a warm bread roll
and Netherend farm butter

Chicken liver pate served with red onion
marmalade & Ciabatta croute, mixed leaves

Prawn cocktail, baby gem with
Marie Rose and fresh Lemon

2 ROASTS FOR £20

Choose from Roast Gammon, Chicken or Beef served
with roast potatoes & homemade Yorkshire pudding

Accompanied with bowls of mashed potato,
cauliflower cheese and mixed vegetables

DESSERTS – £4.95

Sticky toffee pudding & clotted cream ice-cream

White Chocolate & Raspberry Roulade served
with fresh raspberry & Chantilly Cream

Homemade apple crumble & custard

The management of allergens is something we take very seriously. The nature of our business means there is a high risk of cross contamination and so we cannot guarantee any of our food is suitable for those with allergies.

We work closely with suppliers to ensure we have accurate information about the products we buy and sell.

In addition, we train our teams in allergen management because they handle and prepare open food. We take all reasonable steps to minimise the risk of cross-contamination, but we strongly advise customers with questions to talk to us.

Information about the 14 declarable allergens (as defined in law) is available in store and online, but if you are allergic to something additional, please speak to a team member or request to speak to one of our kitchen team.