

Served Sundays 12pm - 3:30pm

 $\underline{S\ T\ A\ R\ T\ E\ R\ S}$ Homemade Spiced Carrot Soup (V, Vg) | Artisan Bread

Smoked Salmon Fishcakes | Fresh Salad, Sweet Chilli Dip

Homemade Stornoway Black Pudding Scotch Egg | Wholegrain Mustard Mayonnaise

Garlic and Chilli Sautéed King Prawns | Toasted Sourdough Bread

BBQ Chicken Wings (GF) | Garlic Aioli Dip

Deep Fried Halloumi Fries (V) | Spicy Mayonnaise Dip

ROASTS

Striploin of Beef **Roasted Loin of Pork Roast Chicken Breast Slow Cooked Shoulder of Lamb** Homemade Nut Roast (V, Vg)

All served with Creamy Mash, Swede, Honey Roasted Parsnip, Yorkshire Pudding, Roast Potatoes, Cauliflower Cheese, Selection of Vegetables, Pan Gravy

Gluten Free and Vegan Options available upon pre-order

MAINS

Breamish Style Fish and Chips (GF) | Garden Peas, Tartare Sauce

Spiced Sweet Potato and Chick Pea Burger (V) | Toasted Brioche Bun, Seasoned Fries, House Slaw

Sweet Potato and Coconut Dhal (V, Vg) | Saffron Rice, Flatbread

Classic Buttermilk Chicken Burger | Seasoned Fries, House Slaw

DESSERTS

Homemade Chocolate Brownie | Doddington Dairy Crunchies and Cream Ice Cream Handmade Sticky Toffee Pudding | Toffee Sauce, Doddington Dairy Vanilla Ice Cream

> Chef's Own Biscoff Cheesecake **Mixed Berry Eton Mess (GF)** Handcrafted Tiramisu

PRICES 1 COURSE | 17.0

2 COURSE | 23.0

3 COURSE | 27.0

CHILDRENS ROAST | 8.00 (Includes a scoop of

Ice Cream for Dessert)