

Sunday 9th April Set Menu

Marinated black and green olives with baked ciabatta, olive oil and balsamic vinegar

Roasted red pepper and tomato soup with garlic & herb croutons and baked ciabatta

Spicy breaded prawns with Heinz firecracker sauce

Breaded brie & Spanish chorizo with a smoky tomato tapenade

Breaded garlic mushrooms with truffle mayonnaise

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Roasted silverside of English beef (served medium rare) with homemade horseradish

Roast chicken wrapped in smoked bacon

Slow roasted pork belly

Award winning Lincolnshire sausages

Combined roast – Any two from beef, chicken, sausages and pork belly (Add £4.95)

All served with Yorkshire pudding, roast potatoes, sage & onion stuffing, roasted parsnips, carrot mash, braised red cabbage, kale, broccoli and leeks in mint butter

Trio of slow cooked vegetarian sausages (Ve)

Seitan steak (Ve)

Mushroom & lentil cutlet (Ve)

served with Yorkshire pudding, roast potatoes, sage & onion stuffing, roasted parsnips, carrot mash, braised red cabbage, kale, broccoli and leeks in vegan mint butter (vegan)

Combined vegan roast – Any two from seitan steak, mushroom & lentil cutlet & vegan sausages (Add £4.95)

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Add: Stilton Yorkshire pudding £1.95

Pigs in blankets £3.50

Broccoli & leeks in mint butter with toasted almonds £2.50

Cheddar cauliflower cheese £3.50

Cheddar cauliflower cheese topped with smoked bacon £3.95

Vegan cauliflower cheese £3.95

Creamy mashed potato £2.00

Vegan mashed potato £2.00

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Lemon meringue pie

Toffee and honeycomb cheesecake

Apple & Newton Court Gasping Goose cider crumble (Ve)

Belgian waffles with fresh strawberries & chocolate sauce

Alabama chocolate fudge cake

Served with either vanilla ice cream, cream or custard

Vegan ice cream & custard available

Kids trio of vanilla ice cream (v)

One course £15/ Two courses £18/ Three courses £20

Kids one course £8/ Kids two courses £11