

# Sunday Lunch 24 February 2019

One Course £9.95, Two Courses £14.95, Three courses £19.95

## Starters

Chefs homemade soup of the day - please ask server (V)  
Button mushrooms in a creamy garlic sauce, toasted ciabatta (V)  
Chicken liver, port & thyme pate, caramelised red onion, apple puree, mini tin loaf  
Prawn cocktail, Marie rose sauce, bread and butter  
Panko crusted brie bites, apple & cranberry compote, mulled wine gel (V)  
Smoked mackerel pate, red onion marmalade, mini tin loaf  
Salmon & dill fishcake, chef's salad, tartar sauce  
Melon cocktail, fruit sorbet (V,GF)

## Mains

Roast topside of beef & Yorkshire pudding  
Roast loin of pork, sage & onion stuffing, crackling  
Roast turkey, sage & onion stuffing  
Roast ham, sage & onion stuffing  
Duo of roasts (choice of two meats) **£3.95 supplement**  
**(All roasts are served with a selection of chefs seasonal vegetables and potatoes)**

Chef's homemade pie of the day, hand cut chunky chips, garden peas - please ask server  
Catch of the day - please ask server **£2.00 supplement**  
Crispy belly pork, mustard mash, chef's vegetables, gravy  
Roasted vegetable & blue cheese tart, hand cut chips, garden salad (V,GF)  
Beef lasagne, chef's salad, garlic bread  
Buttercross Farm faggots, mash, garden peas & gravy  
Sweet potato Thai green curry, braised rice (V,GF)  
Game stew, mustard dumpling, crusty bread  
The Horns Beef burger, bacon & blue cheese, hand cut chips, garden salad  
Mediterranean vegetable lasagne, chef's salad, garlic bread (V)

**Side orders: Yorkshire pudding £1.00, Roast & new potatoes £2.50**

Allergies: Our chefs use nuts in their kitchen therefore we cannot guarantee that food on this menu does not contain traces of nuts. Please advise our waiting staff if you have specific dietary requirements and our chef's will adapt the dish accordingly (V) Vegetarian (GF) Gluten free