



Sunday Lunch

* Melon with Fruit Coulis ✓

* Creamy Wild Mushroom Bruschetta ✓

* Chef's Fresh Soup of the Day ✓

Yorkshire Pudding with a Rich Onion Gravy

* Prawn & Apple Platter with a Marie Rose Sauce

* Trotter's Free Range Roast Pork with Crispy Crackling served with Yorkshire Pudding and Chef's Speciality Stuffing

* Pan Fried Breast of Chicken with a Wild Mushroom and Cider Brandy Sauce with Wilted Spinach

* Trotter's Roast Beef with Yorkshire Pudding and a Rich Onion Gravy

* Fillet of Sea Bass on a bed of Stir-Fried Vegetables

* Baked Flat Mushrooms stuffed with Cranberry Pickle and Brie ✓

All served with Potatoes and a Selection of Seasonal Vegetables

* Baileys Crème Brulee served with Homemade Shortbread

* Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream

* Steamed Treacle Pudding of the Day with Crème Anglaise

Cheesecake of the Day with Cream or Ice Cream

Apple & Mixed Berry Crumble with Vanilla Ice Cream

* Yorkshire Cheeseboard (£5.45 supplement)

One Course £16.95 Two Courses £21.95 Three Courses 26.95

* Available Gluten Free, Please State When Ordering



Sunday Lunch – Children's Menu

* Melon with Fruit Coulis ✓

* Creamy Mushroom Bruschetta ✓

* Chef's Fresh Soup of the Day ✓

Yorkshire Pudding with a Rich Onion Gravy

* Trotter's Free Range Roast Pork with Crispy Crackling served with
Yorkshire Pudding and Chef's Speciality Stuffing

* Roasted Breast of Chicken with Yorkshire Pudding

* Trotter's Roast Beef with Yorkshire Pudding and a Rich Onion Gravy

* Sausage and Mash

* Pasta of the Day ✓

All served with Potatoes and a Selection of Seasonal Vegetables

* Sticky Toffee Pudding with Butterscotch Sauce & Vanilla Ice Cream

* Steamed Treacle Sponge with Crème Anglaise

Apple & Mixed Berry Crumble with Vanilla Ice Cream

* 2 Scoops of ice-cream (chocolate, vanilla, strawberry)

One Course £10.95 Two Courses £14.95 Three Courses £18.95

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