

# SUNDAY DONE PROPERLY

If you have an allergy or intolerance, please speak to a member of staff before you order your food and drinks.



## SUNDAY LUNCH MENU

Our great homemade Yorkshire puddings are made fresh, every weekend to accompany our tasty roasts.

### TO START

#### Black Pudding Hash £4.25

Crispy shredded potato, onion and black pudding hash cakes, topped with a free range fried egg and fresh rocket.

#### King Prawn Cup £3.75

On crisp mixed leaves with seafood sauce and hand-cut bread and butter.

#### Homemade Soup of the Day £3.35

With hand-cut bread and butter. Ask for today's choice.

#### Golden Breadcrumbed Mushrooms \* £3.55

With a dressed salad garnish and either garlic mayonnaise or smoked BBQ sauce dip.

### THE MAIN EVENT

Our freshly carved roasts are served with a homemade Yorkshire pudding and unlimited vegetables including home-cooked roast potatoes, new potatoes, cauliflower cheese, garden peas, carrots, broccoli and gravy.



#### Roast Shoulder of British Pork £7.45

With crackling and Bramley apple sauce.

#### Child's Roast

Chicken, pork or beef. **£5.95**  
Lamb. **£6.45**

#### Topside of Yorkshire Beef £7.45

#### Welsh Leg of Lamb £8.45

With mint sauce.

#### British Roast Chicken £7.45

With sage and onion seasoning.

#### Cheese & Pickle Deep-Filled Tart £7.75

Crisp pastry filled with Croxton Manor Red Leicester and Cheddar cheese, topped with a farmhouse style pickle and pumpkin seed crumb. Served with mashed potato, vegetables and a jug of gravy.

#### Sunday Best £8.95

If you can't make up your mind, why not have chicken, beef and pork, plus an extra Yorkshire pudding?


ADD AN EXTRA BOWL OF YORKSHIRE PUDDINGS OR A BOWL OF PIGS IN BLANKETS FOR £3.00 EACH

ALL SUNDAY LUNCHES INCLUDE UNLIMITED VEGETABLES!  
JUST ASK IF YOU WOULD LIKE ANOTHER PORTION.

## TO FINISH

### Bramley Apple Pie

Served warm with custard.

 When served without the custard.

### Mixed Fruit & Cyder Crumble with

A compote of juicy strawberries, raspberries, apples and blackcurrants with Aspoll cyder. Topped with a buttery shortbread crumble. Served warm with custard.

### Lemon, Raspberry & Blueberry Pudding

A light lemon sponge baked with lemon zest and whole raspberries topped with blueberries and a raspberry and lemon coulis sauce. Served warm with custard.

### Strawberry & Clotted Cream Tower

Sweet vanilla sponge base topped with vanilla and clotted cream mousse, strawberry compote and more layers of vanilla and clotted cream mousse, garnished with strawberries and white chocolate shavings. Served with vanilla flavour ice cream.

### Chocolate Fudge Cake

Layers of chocolate sponge with rich chocolate fudge icing, served hot or cold with pouring cream.


ALL DESSERTS  
£2.00 EACH\*



## ICE CREAM SUNDAES

### Lemon & Lime Sorbet

Tangy lemon and lime flavoured sorbet with lime zest, served with crushed meringue and raspberry sauce.


 When served without the meringue.



### Mixed Fruit & Cyder Sundae with

Vanilla flavour ice cream layered with a compote of juicy strawberries, raspberries, apples and blackcurrants with Aspoll cyder, topped with cream.

FREE KID'S DESSERT\*\*

\*From this Sunday menu only. \*\*From the children's menu. When purchasing a children's meal from this menu or the children's menu.

 Suitable for vegetarians or vegetarian option available.  Suitable for vegans.

  We cannot guarantee that our vegetarian or vegan dishes have been cooked in dedicated fryers. Please ask a member of staff for more information.

Our chicken dishes may contain bones. We regret we cannot guarantee that any of our dishes are free from nuts or nut derivatives. All food is prepared in kitchens where nuts, gluten and other allergens are present and our menu descriptions cannot include all ingredients. If you have a food allergy please let us know before ordering. Full allergen information is available.