



Sunday Menu

Takeaway and Delivery 12pm-4pm

Please call (01359) 259168

(Bottled Beer, Wines, and Soft Drinks on Page 2)

Food

1 Course £10

2 Courses £12.50

3 Courses £15

Half Price for Children

Starters £3.50

Crayfish Cocktail

Mains £10

Roast Topside of Beef (GF*)

Roast Dingley Dell Pork Loin (GF*)

Roast Turkey (GF*)

Nut Roast (GF*)(V)

All Served with Roast Potatoes, Sausage Sage and Onion Stuffing, Roasted Root Vegetables,
Seasonal Greens, Cauliflower Cheese, Yorkshire Pudding, and Gravy

Large Roast Plate - £14.99 (£2.50 supp each course)

(Includes all Meats, Extra Stuffing, Extra Yorkshire Pudding, & Extra Vegetables)

Dessert £3.50

Eton Mess



Bottles

£2:

Becks / Corona / Estrella 0% / Aspalls Isabella Cider (500ml)

£4 or £10 for 3

Old Mout / GF IPA / Low Alcohol Old Spec Hen / Crabbies

Various Soft Drinks

Wine (750ml)

White

Finca Nova Airen - £10

Alfredini Pinot Grigio - £12

Flor Del Fuego Chardonnay - £13

Stonebuck Sauvignon Blanc - £14

Camino Real Blanco Rioja - £16

Finger Post Sauvignon Blanc - £17

Lorgeril Pic Poul - £18

Cape St. Martin Chablis - £22

Red

Finca Nova Tempranillo – £10

La Tierra Rocossa Merlot – £12

Five Foot Track Shiraz - £13

Riscos Malbec - £14

Lorgeril Cabernet Sauvignon - £16

Marques De Laia Crianza Rioja - £17

Esprit De Lusac Bordeaux - £18

Fairhall Cliffs Pinot Noir - £22

Rose

Blushmore Zinfandell - £13

Tore Alta Pinot Rose - £15

Sparkling

Corte Alta Prosecco - £15

Prosecco (200ml) - £5