

## SUNDAY LUNCH MENU

"A Truly Roasting Experience"

## STARTERS £5.50

Soup of the Day

Chicken Liver Pâté

Sautéed Mushrooms in a Stilton Cream Sauce served on Toasted Ciabatta

Traditional Prawn Cocktail

## + MAINS £9.95

Today's Roasts of the day, served with Yorkshire pudding

Goats Cheese & Caramelised Onion Tartlet



North Pie of the day

Pan fried Salmon served with a Creamy Cheese & Prawn sauce

All Main Courses are Served with Seasonal Vegetables & Potatoes

## + DESSERTS £5.50

Today's Hot Pudding served with Cream or Custard

Cheesecake

Seasonal Pavlova

North Cheese Board (£,2 extra)

Two Courses £13.95 Three Courses £17.95

An open kitchen, a chef on view, means all our dishes are made fresh for you. If you have any food allergies, please inform our serving staff.