

SUNDAY ROAST

Mothering Sunday

*22nd March
from 1pm*

To Start

Prawn Cocktail £6.20

King prawns in our own special Marie Rose sauce on crispy lettuce leaf.
Served with granary bread and butter plus lemon wedge

Farmhouse Pâté £5.20

A coarse pork liver and chicken pâté, with a roast onion topping.
Served with granary toast, crispy lettuce leaf and red onion chutney.

The Main Event

Roast Leg of Welsh Lamb £12.50

Chicken Joint & Stuffing £10.50

Served with goose fat roast potatoes, roasted carrots and parsnips,
Yorkshire pudding, garden peas & home made gravy.

Sage & Apricot Nut Roast (V) £9.50

Home made with mixed nuts, mushroom, and cranberry sauce.
Served with roasted potatoes, parsnips, carrots and garden peas.

Pudding

Homemade Apple Crumble £5.60

Bramley apples topped with an all butter crumble, served with lashings of custard
or ice cream.

Lemon Meringue Roulade £5.50

A sponge free roulade of soft meringue, lemon curd and cream.

Ice Cream £5.10

Chocolate, vanilla & strawberry with sauces and wafer biscuit.