

Sunday Luncheon

(3 courses for £25.95)

Homemade French onion soup

Fan of honeydew melon with fresh fruit and a drizzle of Midori liqueur

Homemade duck liver and Cointreau pâté, fruit chutney and melba toast

Norwegian prawn cocktail, Marie rose sauce and wholemeal bread & butter

Homemade venison and black pudding sausages with Stilton sauce

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Homemade steak pie topped with a shortcrust pastry

Roast sirloin of beef with Yorkshire pudding

Roast loin of pork, apple sauce, seasoning and Yorkshire pudding

Roast Gressingham duck with a fresh orange and Cointreau sauce

2 pan-fried breasts of locally-sourced pheasant with a red wine and mushroom sauce

Pan-fried breast of chicken with your choice of Diane sauce or Stilton cream

Poached haddock stuffed with salmon with a prawn and brandy sauce

Homemade vegetable lasagne and cheesy garlic bread

Cold Yorkshire ham, pineapple and cheese salad

Homemade nut roast and Yorkshire pudding

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Choice of dessert from our sweet trolley

Hot homemade dessert of the day

Cheese and biscuits (£4 extra)

**If you have any food allergies or intolerances,
please speak to a member of our team before ordering**

Senior Citizen Menu

(2 Courses – Smaller Portions)

£14.95



Choice of 2 homemade soups of the day

Fan of honeydew melon with melon liqueur drizzle

Homemade duck liver and Cointreau pâté with melba toast

Local venison and black pudding sausage with Stilton sauce

Homemade steak pie topped with a shortcrust pastry

Deep-fried breaded scampi with tartar sauce

Pan-fried chicken breast with a red wine and mushroom sauce

Pan-fried breast of local pheasant with a creamy peppercorn sauce

Cold Yorkshire ham and cheese salad with wholemeal bread & butter

Vegetarian or Vegan option from our à la carte menu

All the above hot meals are served with a selection of seasonal vegetable and potatoes

