

# Sunday Lunch Menu

**1 COURSE £17.95**

**2 COURSE £21.95**

**served from 12pm - 4pm**

## STARTERS

**MINISTRONE SOUP (v) or SOUP OF THE DAY**

*Chef's homemade soup served with bread and butter*

**BRUSCHETTA AL POMODORO (v)**

*garlic rubbed ciabatta topped with tomatoes, basil and olive oil*

**STUFFED MUSHROOMS**

*breaded stuffed mushrooms with pate served with a garlic mayo dip*

**MELON & STRAWBERRY (v)**

*with fresh mint, strawberry yoghurt*

**MUSSELS**

*in either a tomato and chilli sauce or white wine and cream*

**CALAMARI**

*lightly battered squid rings served with a garlic mayo*

## MAINS

**TRADITIONAL ROAST BEEF - (£3.50 supplement)**

*served with yorkshire pudding, roast potatoes, mixed vegetables and a red wine sauce*

**CHICKEN MILANESE**

*pan fried escalope of chicken milanese topped served with penne arrabiata*

**BEER BATTERED HADDOCK**

*served with chips, tartare sauce and garden peas*

**LASAGNE AL FORNO**

*chefs oven baked lasagne served with garlic bread*

**PENNE FUNGHI E PISELLI**

*penne with sauted mushrooms, red onion & peas in a cream  
garlic chilli & parmesan sauce*

**STEAK PIE**

*tender chunks of beef in a rich ale gravy served with potatoes and vegetables*

*All menus subject to change depending on market availability  
Please advise your server of any allergen or dietary requirements*