

SUNDAY MENU

APPETISER - bread & butter £5 - olives £6 - bread, balsamic & oil £5.50

STARTERS

Crispy Beef & Noodle Salad £9
with ginger dressing & cashew nuts

Breaded Brie £8
on plum compote

Flat Mushroom £8
topped with grilled mediterranean veg
& goats cheese

Soup of the Day £7.50
please ask your waiter

Salmon Fish Cake £8.50
with spinach & beurre blanc

Smoked Salmon £12
with caper berries, Dill creme fraiche

DESSERTS

ALL £9

Apple & blueberry crumble with custard
(vegan available)

Raspberry crème brûlée

Cheesecake Berry compote
(vegan & gluten free available)

Mint & dark chocolate torte

Selection of ice cream

(vegan option available)

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Selection of cheese & biscuits £12

MAIN COURSES

Osborne Fish & Chips £18
with mushy peas

Stuffed Aubergine (V, VE) £17.50
with mediterranean vegetables

Fillet of Salmon £22.50
with mango and tomato salsa

Braised Feather Blade Beef £22.50

with horseradish mash, baby onions, bacon, mushroom
& red wine jus

ROASTS

Roast Chicken £21
Roast Sirloin of Beef £24.50
Roast Lamb Rump £24

All roasts are served with crunchy roast potatoes, Yorkshire
pudding, stuffing, selection of vegetables and gravy

SET 2 COURSE 19.50

Starters

Breaded brie & plum compote

Soup of the Day

Mains

Chefs Choice Roast

Beetroot & Butternut squash Wellington (V,VE)

Desserts

Apple & blueberry crumble with custard (vegan
available)

Selection of ice cream

SIDES

Roast Potatoes £5.50

Pigs in Blankets £5.50

Chunky Fries £4.95

Skin-on-Fries £4.95

Creamy Mash £4.95

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES