

# SUNDAY MENU

MAIN COURSE £19 - TWO COURSES £22 - THREE COURSES £25.00

## APPETIZER

### PRAWN COCKTAIL

Juicy prawns tossed in a creamy brandy & lemon marie rose sauce on a bed of gem lettuce and sprinkled with paprika, with brown bread & real butter.  
**(GF option available)**



### BAKED CAMEMBERT

Creamy baked camembert infused with rosemary & garlic then drizzle with a touch of honey and accompanied by warm sourdough slices & sticky fig relish  
**(GF option available)**

### SWEET CHILLI CHICKEN (GF)

Tender chicken pieces coated in a fiery sweet chilli sauce, finished with sesame seeds, spring onion & rocket

### GARLIC MUSHROOMS (V)

Tender mushrooms sauteed in a rich garlic & cream sauce, served warm on toasted ciabatta. **(GF option available)**



### CHICKEN & PANCETTA TERRINE

A classic chicken terrine with savory pancetta & sweet apricots, paired with sliced sourdough & sticky fig relish.  
**(GF option available)**

### SOUP OF THE DAY (V)

Our chef's creations, inspired by seasonal ingredients and served with sourdough bread. **(GF option available)**  
Please ask your server for today's selection.

## SUNDAY ROAST

### CHOOSE FROM

- Black pepper roast sliverside of beef
- Lemon & Thyme turkey crown
- Honey Glazed Gammon
- Pan fried vegetarian sausages (V)

All accompanied by roast potatoes, mashed potato, honey glazed whole roasted carrot, seasonal vegetables & Yorkshire pudding

### EXTRA & SIDES

- Cauliflower Cheese
- Pigs in blankets
- Pork & apricot stuffing
- Second Meat Choice

**£3.00 PER ITEM**

## MAIN

### LASAGNE AL FORNO

Tender layers of fresh pasta, rich beef ragu and creamy bechamel, baked until bubbling and golden & served with garlic ciabatta **(Meat free alternative available)**



### BBQ CHICKEN PIZZA

Hand stretched pizza dough with a garlic butter crust, topped with BBQ sauce, mozzarella, cheddar, sliced chicken, red onion & sweetcorn  
**(Gluten free option available, Meat free alternative available)**



### VEGGIE FEAST PIZZA (V)

Hand stretched pizza dough topped with tomato, mozzarella, cheddar, peppers, onions, mushrooms & sweetcorn finished with a balsamic glaze **(Gluten free option available)**

### BEER BATTERED HADDOCK

Fresh haddock fillet in a crisp golden batter, with twice cooked homemade chips, mushy peas & tartare sauce

### LION BURGER

Two tender beef patties topped with melted monterey jack cheese, streaky bacon, lettuce, tomato, red onion & pickle, topped with burger sauce & served on a brioche bun with fries & coleslaw. **(Meat free alternative available)**

## DESSERTS

### RASPBERRY & WHITE CHOCOLATE CHEESECAKE

Creamy white chocolate cheesecake balanced with vibrant raspberry layered over a butter biscuit base.



### DOUBLE CHOCOLATE BROWNIE (V)

A rich dark chocolate brownie studded with creamy white chocolate pieces, served warm with vanilla ice cream & a chocolate drizzle



### STICKY TOFFEE PUDDING (V)

Homemade date sponge, soaked in butterscotch sauce served with your choice of vanilla ice cream or creamy custard

### STICKY TOFFEE SUNDAE (V)

A delicious layered dessert with vanilla ice cream, sticky toffee pudding pieces, whipped cream & caramel sauce

IF YOU HAVE AN ALLERGY OR INTOLERANCE; PLEASE SPEAK WITH A MEMBER OF THE TEAM PRIOR TO ORDERING

### GRATUITIES

All service charges are included in the menu prices however if you would like to leave a tip please know that this is entirely voluntary and all tips are shared fairly among the team - to include front of house, kitchen & hotel teams.

The company does not take a cut and 100% goes directly to the staff who helped make your visit enjoyable.

Thank you for your support.