

SUNDAY MENU

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

APPETIZER

SOUP OF THE DAY (V)

Our chef's creations, inspired by seasonal ingredients and served with artisan bread.

Please ask your server for today's selection



WATERMELON & FETA SALAD (V)

Juicy pickled watermelon tossed with crumbly feta, green leaf & red onion and drizzled in a honey vinaigrette with lemon infused ciabatta

TOMATO & BASIL ARANCINI (V)

Golden risotto balls infused with sundried tomatoes, fresh pesto & parmesan served with a red pepper coulis

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.

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 sautéed in a rich garlic & cream sauce, served warm on toasted ciabatta

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

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)**

MEAT FEAST PIZZA

Hand stretched pizza dough topped with tomato sauce, mozzarella, cheddar, chicken, pulled pork, spicy beef & pepperoni, finished with oregano & chilli oil
(Gluten free option 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

PASTA BOLOGNESE

Slow cooked beef mince with red onion, garlic & herbs simmered in a rich tomato & sweet balsamic sauce on a bed of al dente pasta, finished with parmesan shavings
(Gluten free alternative available)



DESSERTS

STICKY TOFFEE PUDDING (V)

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

LEMON MERINGUE TART (V)

A crisp, buttery pastry with a zingy lemon filling & topped with baked meringue and served with whipped cream and a dusting of icing sugar

NUTELLA BROWNIE

A rich indulgent brownie swirled with creamy Nutella & baked to perfection. Served warm with vanilla ice cream & chocolate sauce

STICKY TOFFEE SUNDAE

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



RED BERRY CHEESECAKE

A creamy vanilla cheesecake on a crisp biscuit base, topped with a delicate red berry gelée



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.