

Sunday Lunch Menu

2 Courses £15.95 or 3 Courses £18.95

Mixed Marinated Olives (v) £4

Warm Homemade Breads, Olive Oil, Balsamic & Slow Roasted Whole Garlic £4.50

Starters

Freshly Homemade Soup of the Day, Bread & Butter (V) (GF*)

Beetroot & Goats Cheese Twice Baked Soufflé, Beetroot & Chive Oil (V)

Mushrooms on Toast' – Tarragon, Parsley, Cream, Toasted Sour Dough, Truffle oil, Shaved Parmesan (V)(GF*) £2.00 Supplement

Ham Hock Terrine, Sage Infused Bread Sauce, Pickled Apples with Crostinis

Smoked Mackerel Pate with Horseradish Mascarpone, Carrot & Onion Salad (GF*)

Satay Chicken Skewers with Peanut Sauce, Mouille Salad

Deep Fried Whitebait with Garlic Aioli – Fresh Lemon

Mains & Sunday Roast

Roast Sirloin of Beef, Roast Potatoes & Roast Gravy (GF*) (Served Pink) £2.00 Supplement

Roast Loin of Pork, Roast Potatoes, Homemade Stuffing & Roast Gravy (GF*)

Roast Chicken, Roast Potatoes, Homemade Stuffing & Roast Gravy (GF*)

Roast Leg of Lamb, Roast Potatoes, Homemade Stuffing & Roast Gravy (GF*)

Vegetarian Nut Roast with Vegetarian Gravy, Vegetarian Roast Potatoes with Yorkshire Pudding (V)

Ham, Eggs, Hand Cut Chips, Homemade Piccalilli & Mixed Salad (GF*)

Doncaster's Pork & Apple Sausage, Creamed Leek Mash, Onion Rings - Red Wine Jus

Homemade Pie of the Day, Hand Cut Chips, Mushy Peas & Beef Gravy

'Fish 'n' Chips' – Fresh Cod Fillet, Beer Batter, Hand Cut Chips, Mushy Peas & Tartar Sauce (GF*)

Fresh Hake Fillet, Braised Baby Gem, Gnocchi, Parmesan, Peas & Homemade Pesto

Classic Macaroni Cheese with Cheddar Crumb Top – Garlic Bread (V) Add Pancetta for Carborara

On The Char-Grill (GF)

All served with Vine Tomato, Red Onion & Fresh Thyme Salad, Hand Cut Chips

Add a sauce: *Béarnaise, Peppercorn or Stilton Sauce* £1.50 each

8oz Flat Iron Steak (Served Pink Only)

£4.00 Supplement

8oz Rib-Eye Steak

£6.00 Supplement

8oz Sirloin Steak

£6.00 Supplement

Gourmet Burger - Minced Rump Steak, Fresh Brioche Bun, Stilton, Pancetta, Red Onion Chutney – Hand Cut Chips (GF*)

Sides

Hand Cut Chips, Fries, Sweet Potato Fries, Garlic Bread, Cheesy Garlic Bread, Side Salad, **£3.00 each**

Desserts

Sticky Toffee Pudding, Caramel Sauce & Vanilla Ice Cream

Treacle Sponge & Custard

Cappuccino Crème Brulee with Shortbread (GF*)

Classic Lemon Posset with Lemon Sherbet Sorbet (GF)

Hot Chocolate Fondant, Salted Caramel Ice-Cream

Cheese Board - Black Bomber, Cornish Brie & Stilton – Onion Chutney, Oat Biscuits, Grapes & Celery £4.00 Supplement

(GF) Gluten Free (V) Vegetarian (GF*) Gluten Free on Request (V*) Vegetarian on Request