

SUNDAY 30th AUGUST 2020

Starters

Fourpenny Board: Selection of Cured Continental Meats Served with Pickle & Toasted Sourdough Bread **£7**

Salad: Char-Grilled Chicken & Pancetta Salad, Avocado & Yogurt Dressing **£7**

Prawns: Half a Pint of Prawns with Marie Rose Sauce, Garlic Mayonnaise & Brown Bloomer **£7**

Tortellini: Fresh Spinach & Ricotta Tortellini with Green Pesto, Micro Herbs **£6**

Mains

Salmon Panzanella: Pan Fried Salmon Fillet with a Panzanella Salad of Bread, Tomatoes, Basil & Chilli Flakes Soaked in Olive Oil & Red Wine Vinegar served with Aioli **£15**

Fish & Chips: 8-10oz Lemon Battered Cod Fillet With Proper Mushy Peas, Home Made Tartar Sauce & Lemon **£13**

Sunday Roast

All Roasts Served with Homemade Yorkshire Pudding, Roast Potatoes, Cauliflower Cheese, Fresh Vegetables & Homemade Gravy

Sirloin of Beef **£16**

Leg of Lamb **£14**

Shoulder of Outdoor Reared Pork **£14**

Duo of Roast Meats (Your choice of two meats) **£14**

Trio of Roast Meats (All three meats) **£18**

Chicken: Half a Roast Chicken **£14**

All Roasts can be Gluten Free on request

Nut Roast: Homemade Mixed Nut, Vegetable & Herb Roast (Vn) **£13**

Vegan Yorkshire Pudding, Vegan Cauliflower Cheese & Homemade Vegan Gravy available on request

Desserts

Fondant: Warm Chocolate Fondant with Clotted Cream Ice Cream **£6**

Cheesecake: Raspberry Cheesecake with Raspberry Sorbet & Mixed Berry Compôte **£6.50**

Strawberries & Cream: Pepper Sponge with Strawberries, Cream & Lemon Curd **£6**

Toffee: Sticky Toffee Pudding with Butterscotch Sauce and Cream, Custard or Ice Cream **£6**

Fowlers of Earlswood Cheese Board: Mature Cheddar, Forest Blue, Sage Derby, Truckle Oak Smoked & Soft Bard Brie with Water Biscuits & Quince Jelly **£9**

*Why not have a cheeky little 37.5cl bottle of Dixon's Double Diamond 10 Years Old Tawny Port with your Cheese Board **£17***

Ice Cream: Local Ice Cream from Bennetts Dairy **£1.50 a scoop**

Choose from Vanilla, Chocolate, Strawberry, Clotted Cream, Devon Toffee, Raspberry Sorbet, Lemon Sorbet or Champagne Sorbet