

SUNDAY ROAST MENU

STARTERS

Chef's Fresh Soup of the Day
please ask your server for today's choice

Chicken Liver Pate
onion marmalade, toasted garlic & herb bread, dressed rocket

Garlic Mushroom Gratin
leeks, gruyere, toasted garlic & herb bread (*add bacon for £1.00*)

Classic Prawn & Crayfish Cocktail
baby gem lettuce, marie rose sauce

MAIN COURSES

Roast Rib of Scotch Beef
yorkshire pudding, roast potatoes, market vegetables, pan gravy

Grilled Fillet of Salmon
market vegetables, creamed potatoes, white wine & chive cream

Chicken & Chorizo Open Lasagne
swiss cheese glaze, market salad, toasted garlic & herb bread

Thai Vegetable Curry
basamatic rice, prawn cracker

DESSERTS

Sticky Toffee Pudding
vanilla ice cream, butterscotch sauce

Eton Mess
sticky meringue: fresh cream & berries, vanilla ice cream

Toffee & Banana Crepes
vanillia ice cream, butterscotch sauce

Duo of Ice Cream
choose any 2 scoops of our delicious ice creams and add a topping sauce:
strawberry, chocolate or vanilla
sauce—caramel, Belgian chocolate or strawberry

2 Course £11.50

3 Course £13.50

WINE LIST

White Wine

- 175ml gls/ bottle*
1. Trulli Pinot Grigio, Italy £3.25/ £13.95
Flowery young aroma with a hint of spice. Dry & crisp with good fruit.
 2. Espiral Old Vine Macabeo Chardonnay, Spain £3.35/ £14.95
A clever blend of grape varieties from the foothills of the Pyrenees, produces a fresh, aromatic white.
 3. De Neuville Sauvignon Blanc, France £3.45/ £15.95
An outstanding example of Vin de Pays Sauvignon with great vibrancy & charm. Brimming with grassy fruit flavours.
 4. Drostdy Hof Chenin Blanc, South Africa £3.65/ £15.95
Chenin Blanc by any other name. Aromas of citrus fruit. Medium-bodied with plenty of ripe fruit flavours.

Red Wine

- 175ml gls/ bottle*
7. Trulli Sangiovese, Italy £3.25/ £13.95
Intense dark fruits on the palate, balanced with rich, soft tannins. Quite delicious.
 8. Espiral Old Vine Garnacha, Spain £3.35/ £14.95
Huge, juicy & massively concentrated, this will appeal to anyone who loves full-bodied reds.
 9. De Neuville Cabernet Sauvignon, France £3.45/ £15.95
A rich bouquet of concentrated blackcurrant fruit leads on to a palate of balanced ripe fruit flavours, vibrant & long.
 10. Drostdy Hof Merlot, South Africa £3.65/ £16.45
Bright ruby. Subtle berry & delicate cherry aromas. Medium-bodied with ripe fruit & gentle oak spice.
 11. Trulli Chianti, Italy £3.75/ £16.95
Easy-drinking, vibrant fruit berry flavours & fresh acidity.

Rose Wine

- 175ml gls/ bottle*
5. Trulli Pinot Grigio Blush, Italy £3.55/ £15.95
Soft pink colour, refreshing burst of strawberries; a very easy style of wine. A crowd pleaser!
 6. Oltra Vida Malbec Rosé, Argentina £3.65/ £16.95
Brimming with fresh berry fruit & just a hint of spice. Delicious.

Sparkling Wine

- 125ml gls/ bottle*
12. Prosecco di Valdobbiadene Sartori, Italy £4.00/ £23.95
Produced in the Veneto, this is Italy's finest sparkling wine. With delicate fruit flavours & soft intensity.
 13. Trulli Sparkling Pinot Grigio Rosé, Italy £4.50/ £25.95
A refreshing rosé wine with soft red fruit flavours, balanced by a crisp acidity.

Champagne

14. Moët & Chandon, Brut Impérial, France £6.95/ £39.95
Rich toasty aromas coupled with freshness & fruit.
15. Moët & Chandon, Brut Impérial Rosé, France £7.95/ £43.95
A vibrant scent of ripe red fruits lead on to a palate brimming with wild strawberries, delicate & long.
16. Veuve Clicquot, Yellow Label, Brut NV, France £49.95
Full-bodied, rich & fruity with great elegance & a delightful long finish.
17. Dom Perignon, Vintage 1999, France £105.00
The flagship wine from the house of Moët & Chandon.
18. Louis Roederer Cristal 1999, France £245.00
Cristal with its steady mousse, warm toasty smell & intense biscuity, honeyed taste is everything a champagne should be! (limited availability)

HOT BEVERAGES

Coffees

All our coffees are available with either full fat, semi-skimmed or soya milk. There are also the options of having a strong coffee with an extra shot (40p extra) or caffeine-free.

	<i>small/ large</i>
Black Coffee	£1.70/ £1.95
Espresso	£1.60/ -----
Espresso Con Panna	£1.80/ £2.05
Double Espresso	£2.00/ -----
Macchiato	£1.80/ -----
Americano	£1.70/ £1.95
White Coffee	£1.80/ £2.05
Brown Coffee	£1.80/ £2.05
Cappuccino	£1.90/ £2.15
Mocha	£2.15/ -----
Latte	£1.95/ -----
Flavoured Latte	£2.10/ -----
Caramel/ Hazelnut/ Vanilla	

Hot Chocolate

Hot Chocolate	£2.20
Luxury Hot Chocolate with fresh cream & marshmallows	£2.45

Teas

Blended Tea	£1.95
Peppermint	£1.95
Pure Rooibos	£1.95
Camomile	£1.95
Earl Grey Tea	£1.95
Green Tea	£1.95
White Tea	£1.95
Lemon & Ginger	£1.95
Cranberry, Raspberry & Elderflower	£1.95

Liqueur Coffees

Irish - made with Jamesons Irish whisky	£4.25
Gaelic - made with Glenmorangie malt whisky	£4.25
Calypso - made with Tia Maria	£4.25
Royale - made with Courvoisier	£4.25
Caribbean - made with Mount Gay rum	£4.25

or try a coffee with a liqueur of your choice