

# **SUNDAY LUNCH**

## START

Homemade Soup of The Day - served with a soft roll

**Pâté** - served with chutney and toast

Prawn Cocktail - served with crisp lettuce and Marie Rose sauce

### MIDDLE

Roast Beef - served with a yorkshire pudding Roast Chicken - served with sage and onion stuffing Roast Lamb (Add £1)- served with mint sauce Vegetarian Special Of The Day - please ask for details

All served with roast potatoes, mash, honey roasted parsnips, a selection of seasonal vegetables and homemade gravy

#### END

**Selection of Desserts from The Cabinet** 

1 COURSE £11.95 | 2 COURSES £15.95 | 3 COURSES £19.95

HOT DRINKS	Small	Large
Espresso	£2.60	
Americano	£2.60	£3.00
Flat white		£3.00
Latte	£2.80	£3.20
Cappuccino	£2.80	£3.20
Mocha	£2.80	£3.20
Babyccino	£2.00	

Extra shot of espresso £1 | Flavour syrup 80p | Milk Alternatives (selection at the counter) 60p

Pot of tea for one	£2.20
Decaffeinated tea	£2.40
Teapigs.	£2.60
Everyday, Earl Grey, Chamomile Flowers, Green	Tea with Mint
Lemon & Ginger, Peppermint Leaves, Chai Tea a	nd Superfruit

Hot chocolate	£3.50
Deluxe hot chocolate	£4.00

#### **SOFT DRINKS**

*Milkshake* £4.00 Strawberry | Toffee | Chocolate | Banana | Salted Caramel

Speciality bottles£2.80Belvoir: Elderflower, Raspberry Lemonade, PinkLady AppleFentimans: Victorian Lemonade, Curiosity Cola,Dandelion & Burdock, Ginger Beer

<b>Cans</b> - Coke, Diet Coke, Sprite, apple/orange Tango	£2.00
Water - Still, sparkling & flavoured	£2.00
Fruit Shoot - Various flavours	£1.80
Juice - Apple, orange or pineapple	£2.20