

## **March - April Sunday Lunch**

Any Starter £2.60

**Salmon and Cod fish cake**  
served with tartare sauce and pea shoots

**Fresh Soup of The Day**  
Served with bread and salted butter

**Honeydew Melon**  
Topped with raspberry coulis and orange

**Creamy Garlic Mushrooms**  
Topped with crumbled stilton served on granary toast

**Potted Chicken Liver Pate,**  
Toasted sourdough and French dressed salad

Any Main course £9.75

**Slow Cooked Brisket of Staffordshire Beef,**  
Homemade Yorkshire pudding, root vegetable gravy

**Stuffed Roast Pork Loin**  
Loin of pork stuffed with apple, sage and shallots, served with gravy

**Old Speckled Hen, Steak Pie**  
Local steak stewed with ale and topped with a classic puff pastry

**Roast breast of turkey,**  
Sage and onion stuffing, pig in blanket and turkey gravy

**Poached Salmon Supreme**  
Served under a creamy cheese and leek sauce

**Honey and Mustard Roast Gammon**  
With rich gravy

**Vegetarian Dish of the Day**  
Today's vegetarian option

**Main courses will be served with roast and mash potatoes and at least 4 vegetables**

Any Dessert £2.60

**Chocolate Fudge Cake**  
Warm dark chocolate fudge cake, served with ice cream or pouring cream

**Crumble of The Day**

A homemade crumble made using seasonal fruits

**Fresh fruit salad**

With your choice of ice cream or fresh cream

**Ice Cream Sundae**

A mix of Blackcurrant sorbet, strawberry and vanilla ice creams