# Sunday Carvery Menu...

1 Course £18.95 | 2 Courses £26.95 | 3 Courses £34.95

# **TO START**

# SOUP OF THE DAY

served with a warm bread roll and butter. V | VGA | GFA

# **CREAMY GARLIC MUSHROOMS**

topped with a Wensleydale crumb, served with a warm bread roll. V

# PRAWN & CRAYFISH COCKTAIL

with Marie Rose sauce, sprinkled with paprika, served on iceberg lettuce with brown bread and a lemon garnish. **GFA** 

# CHICKEN LIVER PÂTÉ

served with fig chutney and a brioche roll. GFA

#### **MAINS**

SUNDAY CARVERY - BEEF, GAMMON, PORK & TURKEY enjoy a variety of meats served with vegetables, roast potatoes, a Yorkshire pudding and proper gravy. **GFA** 

#### **VEGETARIAN ROAST**

chestnut roast served with vegetables, roast potatoes, a Yorkshire pudding and vegetarian gravy. **VG** 

#### PIE OF THE DAY

in a suet pastry crust, served with gravy and a choice of chips or mashed potatoes and garden or mushy peas.

#### **BEEF BURGER**

topped with crispy bacon, cheddar cheese, baby gem lettuce, tomato and gherkin, served in a brioche bun with fries and coleslaw. **GFA** 

#### VEGETARIAN BURGER

topped with vegan Applewood cheese, baby gem lettuce, tomato and gherkin, served in a brioche bun with fries and coleslaw.  $V \mid VGA \mid GFA$ 

# **BAKED SALMON FILLET**

served with crushed new potatoes, chive hollandaise and seasonal greens.

#### **TO FINISH**

#### TRIPLE CHOCOLATE BROWNIE

served with vanilla ice cream and chocolate sauce. V | GF

#### FTON MESS

winter berries and raspberry coulis with meringue and Chantilly cream. V

### **ICE CREAM SUNDAE**

strawberry, chocolate and vanilla ice cream topped with whipped cream and chocolate sauce. V | GF

# HOT PUDDING OF THE DAY

please ask a member of staff for todays hot dessert.

V = vegetarian | VG = vegan | VGA = vegan available | GF = gluten free | GFA = gluten free available | GFA = gluten free | GFA = gluten free available | GFA = gluten free | GFA = GFA = gluten free | GFA = G

