



SUNDAY LUNCH

2 COURSES - £17.95

3 COURSES - £20.95

Starters

Homemade Soup of the day – crusty bread & butter

Chicken Liver Parfait – homemade chutney & croutes

Salmon & Hake Fishcake – tartar sauce

Mains Courses

Our Saracens Sunday Roast

All served with fresh seasonal vegetables, buttered new potatoes & crisp roast potatoes

Beef Topside – Yorkshire pudding & pan gravy

Turkey Breast – pork & sage stuffing & pan gravy

Pork Loyn – crunchy crackling & pan gravy

Catch of the day – changes weekly

Chef's Vegetarian Dish of the Day - changes weekly

Desserts

Crème Brulée of the Day - homemade shortbread biscuits

Sticky Toffee Pudding - butterscotch sauce & vanilla ice cream

Eton Mess - Chantilly cream, meringue & fresh mixed berries

