

# Sunday Lunch

## STARTERS

**Chef's Homemade Soup of the Day** **£3.95**

Served with crispy croutons and a fresh crusty roll & butter

**Potato Skins** **£5.65**

Two potato skins stuffed with melted mature Cheddar cheese and bacon, gently browned and served with a sour cream & chive dip

**Breaded Mushrooms (V)** **£5.25**

Crispy coated breaded mushrooms served with side a salad & garlic mayonnaise dip

**Prawn Cocktail** **£5.95**

Tender freshwater prawns smothered in Chef's Marie-Rose sauce laid on iceberg lettuce served with lemon and brown bread & butter

**Bistro Caesar Salad** **£5.25**

Freshly chopped, tossed salad laden with crispy bacon, croutons and chicken pieces, drizzled with Caesar dressing and topped with Parmesan cheese

**Melon (V)** **£4.75**

Served with a strawberry coulis

**Camembert & Brie (V)** **£5.95**

A roundel of creamy Camembert with two triangles of Brie, deep fried and served on crispy lettuce with redcurrant jelly

**Oriental Crab Cakes** **£5.95**

A delicious combination of Cornish crab meat and cod coated with a crisp coriander crumb. Served on a bed of crispy lettuce and a sweet chilli dip

## ROAST JOINT OF THE DAY

**Roast Joint Of The Day** **£9.95**

Choose from succulent Welsh lamb, prime tender beef or Staffordshire roast turkey. All served with traditional trimmings, seasonal vegetables and potatoes

**Choice of 2 of the above roast meats** **£12.50**

**Small (child's portion)** **£7.50**