

# Sunday Menu

## Starters & nibbles

Marinated olives  
Mixed Kalamata olives with warm breads olive oil, Balsamic vinegar  
Honey and mustard glazed chipolatas  
Tzatziki & warm breads  
Garlic bread / cheese  
Soup of the day with warm bread  
Halloumi fries with sweet chili dipping sauce  
Smoked Salmon gravlax, pickled beetroots with horseradish crème fraiche  
Honey and mustard glazed chipolatas  
Sautéed mushrooms, with garlic, parsley & white wine cream sauce v  
Deep fried calamari with garlic aioli  
Chicken liver & brandy pate red onion chutney and toasted brioche

## SUNDAY ROASTS

**Roast Beef,**

**Roast half chicken**

**Roast Lamb shank**

*All with buttered vegetables roast potatoes and Yorkshire pudding*

## Mains

Strips of beef fillet linguini garlic, tomato chilli & a white wine cream cheese sauce  
Cottage pie topped with mashed potato  
Cumberland ring sausage, champ mash, buttered greens, onion gravy  
Smoked salmon farfalle, chive, pea, crème fraiche  
Wild mushroom risotto, white wine, garlic with parmesan v  
Beef burger in a brioche bun, mature cheddar, onion rings, streaky bacon, tomato relish & fries  
Spinach & ricotta tortellini tomato & basil sauce v  
Pan fried salmon fillet, crushed new potatoes, spinach, hollandaise sauce GF  
Weetwood ale battered Cod with chunky chips mushy peas & homemade tartare sauce

## Salads

Horiatiki Greek salad  
Chicken Caesar salad  
Mixed leaves salad with wild dressing

## Sides

Chunky chips  
Fries  
Sweet potato fries with sweet chilli mayonnaise  
Buttered vegetables

## Desserts

Banoffee pie with salted caramel sauce  
Sticky toffee pudding with honeycomb ice cream  
Trio of Joe Dellucci ice cream  
Chocolate brownie with vanilla ice cream & chocolate sauce  
Mars bar cheesecake

\*Dishes may vary, please ask for gluten free, vegan and more vegetarian options

