

## SUNDAY LUNCH

### STARTERS...

**Homemade Soup of the Day** £4.95

**Classic Queenies** Baked Queen Scallops, Gruyere & Cheddar, Garlic Butter £8.95

**Bleikers Smoked Salmon** Pickled Cucumber, Horseradish Cream & Blinis £7.95

**Parma Ham, Mozzarella & Tomato Salad** Caper Dressing £6.95

**Baked Goats Cheese & Spinach Tart** Red Onion & Walnut Salsa £6.95

**Classic Prawn Cocktail** Paprika Marie Rose £7.95

### MAIN COURSES...

**Grand Reserve Sirloin of Beef with Yorkshire Pudding** £13.95

**Lemon & Thyme Roasted Chicken Breast** £13.95

**Loin of Pork with Sage & Pancetta Stuffing** £13.95

All served with Confit Roots, Buttered Greens, Roast Potatoes & Cauliflower Cheese

**Pan Fried Fillet of Sea Bream** Provençal Vegetables, Basil & Crayfish Butter £15.95

**Confit Shoulder of Yorkshire Lamb**

Fondant Potato, Garlic Green Beans, Tomato, Basil & Balsamic Jus £16.50

**East Coast Fish Gratin** Parsley New Potatoes & Tossed House Salad £13.95

**Wild Mushroom & Ricotta Cannelloni**

Pea Puree, Parmesan & Toasted Pine Nuts, Rocket & Parmesan Salad £12.95

**Black Sheep Beer Battered Fish & Chips** Crushed Peas & Tartare Sauce £12.95

### DESSERTS...

**Sticky Toffee Pudding** Cinder Toffee Ice Cream & Caramel Sauce £5.95

**Bramley Apple & Pear Crumble** Vanilla Custard £5.95

**Glazed Baked Lemon Tart** Raspberry Sorbet £6.50

**Chocolate Brownie** Vanilla Ice Cream £5.95

**Three Cheeses** Fruit Cake & Artisan Biscuits, Grapes, Celery & Chutney £8.95

All our food is prepared to order and we strive to satisfy all dietary requirements. If you require information about any ingredients or allergens in our dishes please ask a member of our team.