

# SUNDAY LUNCH MENU

SERVED 12PM – 3PM

## STARTERS £4.95

**(V & GF\*) Soup of the day**  
Served with a bread roll and butter

**(V, VG & GF) Fan of melon**  
Served with a Mango Coulis

**(GF) Prawn Cocktail**  
With our own Marie-rose Sauce

**(V\*) Yorkshire Puddings**  
With an Onion Gravy

**(GF\*) Chicken Liver & Cointreau  
Pate**

## MAIN COURSE £14.75

**Roast Carvery**  
A choice of Turkey, Roast Beef and Gammon or  
Pork

**Steamed Salmon Fillet\*\***  
Served with a dill sauce and a choice of potatoes  
and fresh seasonal vegetables from the help  
yourself Carvery

**(V & VG) Roasted Mediterranean Vegetable Tart\*\***  
Served with a tomato sauce and your choice of  
potatoes and fresh seasonal vegetables from the  
help yourself Carvery

**\*\*Cooked to order**

## CHILDS CARVERY £10.50

## DESSERTS £4.95

**Lemon Tart**  
Served with a fruit garnish & Whipped  
Cream

**Plum & Apple Crumble**  
served with custard

**Chocolate Fudge Cake**  
Served with Whipped Cream

**Fruit Topped Cheesecake**  
Served with Whipped Cream

**Sticky Toffee Pudding**  
With a Caramel Sauce

**(GF\*) Vanilla Ice Cream**  
Served with Whipped Cream & Wafer

**(GF\*) Mixed Ice Cream**  
Served with Whipped Cream & Wafer

**Sherry Trifle**

**Vegan dessert available on request**

**Childs Ice Cream £1.75**

## HOT DRINKS

Tea	£2.50
Americano	£2.65
Cappuccino	£3.50
Latte	£3.50
Hot Chocolate	£3.65
Espresso	£2.50

**PLEASE NOTE (V = VEGETARIAN, VG= VEGAN, GF = GLUTEN FREE, \* ON REQUEST)**

Bookings can only be made for parties of 5 or more. **Bookings subject to a maximum of 1 ½ hours at the table**  
Parties of 10 or more, can be booked from 12 – 2pm, and will be placed in the Corn Mill Suite subject to availability,  
**. One bill only will be issued per table.**

We cannot serve food outside, but diners are welcome to take drinks on the patio after settling their account