

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 £13.95

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 £9.95

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