



## Sunday Lunch

30 April 2017

*... whilst you're choosing from our menu, why not celebrate Sunday with a little glass of  
Prosecco,*

Prosecco 125ml  
£6.95

Celtic Royale;  
Prosecco & Black Mountain Apple & Blackberry Liqueur  
£7.95

Prosecco Spritz;  
Prosecco & Campari Bitters over ice  
£7.95

## To Start

**Spicy Carrot Soup**  
Bread & butter  
£5.95

**Confit Chicken Leg**  
with salad, Liliput caper & celeriac remoulade  
£6.95

**Smoked Cheese Beignets**  
*with cauliflower cream & white truffle oil*  
£6.95

**The Inns own Smoked Salmon**  
served with a mild horseradish cream  
£7.00

## **The Middle Bit**

### **Roast Rib of Beef**

Rare breed beef, served pink with Yorkshire pudding & roasted potatoes  
£12.95

### **Slow Roast Beef**

Rare breed beef slow roasted for 8 hours served with Yorkshire pudding & roasted potatoes  
£12.95

### **Honey Glazed Belly of Pork**

Slow roasted pork belly served with crackling, roasted potatoes & Yorkshire pudding  
£12.95

### **Pan-fried Cod**

New potatoes, lemon butter sauce & seasonal vegetables  
£11.95

### **Creamy Tagliatelle**

spring onion, lemon & green peppercorn, feta cheese & dill  
£10.95

\*\*All above dishes served with a selection of fresh vegetables\*\*

## **To Finish**

### **Chocolate Fondant**

Cointreau ice Cream (15 mins to cook)  
£6.50

### **Espresso Crème Brulee**

served with amoretto biscuits  
£5.50

### **Rum & Vanilla Bakewell Tart**

served warm with Chantilly cream  
£5.50

### **Selection of Homemade Ice Cream**

3 scoops £4.50