Sunday 21st October

Starters:

Homemade Vegetable soup (V) (GF)

Pan fried garlic cockles topped with laver bread

Main Courses:

Hand carved roast beef with Yorkshire pudding

Hand carved roast pork served with crackling

Filet of baked salmon served with a black olive & caper sauce

Shepherds pie (vg)

All main courses will be served with roast potatoes, garden peas, cauliflower cheese with sautéed spring onion, creamed mashed potato & honey and thyme roasted carrots

Served with a homemade gravy.

Desserts:

A choice of desserts will be available

Adults

2 course £11.95

(main & dessert)

3 courses £14.95

Children's

Choice of beef / chicken / sausage plus a dessert £8.50.

PLEASE ORDER YOUR MAIN MEAL AT THE BAR, THEN ALLOW OUR WAITRESS TO TAKE YOUR DESSERT ORDER AT THE TABLE