

Sunday 30th March Lunch Served from 12 - 3.00pm

Starters

Gamberi & Salmone Cocktail 🖖 🕶 £10.50

Prawns & smoked salmon on a leafy salad with homemade seafood sauce

Tomato & Mozzarella Salad £9.50 Fresh mozzarella with cherry tomatoes, fresh basil & extra virgin olive oil

Bruschetta £6.50

Fresh bread, lightly toasted & topped with tomatos, basil & garlic (GF available on request)

Funghi con Gorgonzola £7.95 Mushrooms topped with mild Italian blue gorgonzola cheese and baked

Mains

Roast Beef £19.95

Roast Beef served with Yorkshire pudding, seasonal vegetables and roast potatoes (GF available on request)

Roast Loin of Pork £18.95

Roast loin of Pork served with Yorkshire pudding, seasonal vegetables and roast potatoes (GF available on request)

Cod VG 6F £ 25.00

Fresh fillet of cod gently cooked with cherry tomatoes, asparagus, white wine & olive oil served with seasonal vegetables and roast potatoes

Beef Lasagne £15.95 Chefs own homemade Napolitano lasagne with mozzarella & tomato

Desserts

Homemade Pavlova Served with Fresh Fruit Salad & Cream £8.95

Homemade Lemon Cheesecake £ 8.95

Homemade Belgian Chocolate Cream £ 8.95

Vegan Vanilla Ice Cream 6 £ 6.95