

SUNDAY LUNCH 12.00 – 16.30

STARTERS

SOUP OF THE DAY*

Crunchy croutons & buttered French bread

CRISPY COATED KING PRAWNS (£1.95 upgrade)

Chilli & paprika dip

BURY BLACK PUDDING

Pancetta & English mustard

HOMEMADE CHICKEN LIVER PATE

Red onion relish, capers, cornichons & miller loaf

PRAWN COCKTAIL

Gem lettuce, Marie rose sauce, tomato, cucumber & paprika

TRIO OF MELON

Watermelon, galia & cantaloupe melon
with prosciutto ham & lemon balm

MAIN COURSE

PRIME ROAST BEEF WITH YORKSHIRE PUDDING*

Creamy mash & roast potatoes

8oz RUMP STEAK (£3.50 upgrade)

Sauté mushrooms, herb crusted
vine tomatoes & watercress

8oz FILLET STEAK (£6.95 upgrade)

Sauté mushrooms, herb crusted
vine tomatoes & watercress

ROAST GAMMON

Sage & onion stuffing & creamy mash

HALF ROAST CHICKEN

Creamy mash & roast potatoes

TRADITIONAL FISH & CHIPS*

Mushy peas, tartare sauce & lemon

PIEMINSTER'S WILD MUSHROOM PIE (V)

Mashed potatoes, & mushy peas

*All main courses are served with fresh seasonal vegetables
unless otherwise stated*

DESSERT

ICE CREAM SUNDAE

Choice of toppings

PEAR & BLACKBERRY CRUMBLE

Custard

STICKY TOFFEE PUDDING

Custard

CHOCOLATE BROWNIE

Ice cream

EATON MESS

FINISH YOUR MEAL...

with one of our Speciality Liqueur

Coffees for £5.50

BAILEYS LATTE

CALYPSO Tia Maria

CARIBBEAN Dark Rum

DUBLINER Baileys

FRENCH Brandy

IRISH Whiskey

ITALIAN Sambuca

SEVILLE Cointreau

ALSO AVAILABLE

AMERICANO £2.95

CAPPUCCINO £3.50

LATTE £3.75

DOUBLE ESPRESSO £3.50

TEA £2.95

SIDES AND SAUCES

SAUTE MUSHROOMS £3.25

PEAS WITH PEARL

ONIONS & PANCETTA £3.25

SEASONAL VEGETABLES £3.25

ONION RINGS £3.25

FRIES £3.25

CHIPS £3.25

MASH POTATO £3.25

HOUSE SALAD £2.95

PEPPER SAUCE £2.95

BEARNAISE £2.95

RED WINE GRAVY £2.95

CHIMICHURRI £2.95

AFTERNOON TEA

Monday – Saturday

12.00 – 14.30 no booking required

14.30 – 17.00 bookings only

£15.50 per person

Add a glass of Prosecco £4.95

2 Courses £15.50 or 3 Courses £17.50 *Children's Portion 3 Courses £9.50