

2 COURSES £26.95



3 COURSES £32.95

SUNDAY LUNCH

12.00PM - 3.00PM

TO START

Homemade Tomato & Roasted Pepper Soup served with a bread roll (VE) (GFO) (V)

Pork & Egg Pie served with spiced fruit chutney & toasted bread

Whitebait with dressed rocket and sweet chilli sauce

THE MAIN EVENT

28 Day Aged Sirloin of Beef (GFO)

Slow cooked Honey Glazed Ham (GFO)

Pan - fried Chicken Supreme (GFO)

All of the above dishes are served with Yorkshire pudding, roasted potatoes, honey roasted root vegetables & seasonal greens

Pan fried fillet of hake, roasted thyme new potatoes, seasonal greens and a white wine & prawn sauce (GF)

Wild mushroom & spinach Wellington with roasted thyme new potatoes, seasonal greens and vegetable gravy (V)

SIDES: Cauliflower Cheese £3.50 Roasted Potatoes £3.50

SOMETHING SWEET

Apple Pie with custard

Fruits of the forest cheesecake

Sticky toffee pudding with butterscotch sauce

Cheese Selection: Choose two from the following: Cheddar, Stilton & Brie - with grapes, celery & crackers (GFO)

Junior Aviator Sunday Lunch £11.95

Choice of one mini roast & two scoops of ice cream

(V) Vegetarian / (VE) Vegan / (GF) Gluten Free / (GFO) Gluten Free Option / (VEO) Vegan Option
Allergen and Dietary Information: If you have a question, food allergy or intolerance, please let us know before placing your order. Some items on this menu may contain nut traces. All menu items are subject to availability.