

It's what Sundays are all about, why not let us do it for you?!

Starters

Soup (v)

Please ask us what the soup of the day is, served with a crusty Roll

Pate

Locally Produced Pate with Granary Toast & Chutney

Goats Cheese & Red Onion Tart (v)

Homemade tarts with Creamy
Goats Cheese & Sweet Red Onions

King Prawn Salad

King Prawns tossed with Baby Gem Lettuce & Avocado

Dessert

Plum Tart

Warm plum tart served with Vanilla Ice Cream

Chocolate Brownie

Oozing hot brownie with Ice cream

Vanilla & Salted Caramel Cheesecake

Served with Double Cream

Mixed Fruit Kebabs

Skewers of mixed fruits Served with Cream

Ice Cream

Three scoops of locally produced Ice cream Please ask us for flavours.

The Main Event

Slow Roast Beef

Rump of beef Slow Roasted served with Yorkshire Pudding

Braised Lamb Shank

Tender Lamb Shank in a Mint & Rosemary Gravy

Bacon Smothered Turkey

Crispy Bacon Tops our roast turkey with a chipolata wrapped in bacon

Slow Roast Pork Shoulder

With Plenty of Crackling

Nut Loaf

Homemade Nut loaf

All our roasts are served with crispy roast potatoes, seasonal vegetables and lashings of gravy!





- 1 Course £11.95
- 2 Courses -£15.95
- 3 Courses £17.95







We Love a Sunday Roast and do our best to use only local, fresh produce

If you have any specific dietary requirements please inform one of our team before ordering and we can talk you through your options, we have written allergy information available.

Please check out or specials, some will look very familiar and some will certainly not... Anyway, sit back and relax, have a look over the lake and let us do it all for you...

Children's Menu (under 12's)

Mini Roast

Mini Roast Turkey or Roast Nut Loaf dinner.

Sausages

Butchers Sausages with either Mash or Chips Served with Baked Beans

Fish Fingers

Breaded Cod Fingers served with Mash or Chips & Garden Peas

Ice Cream

A Choice of Flavours Available

Fresh Fruit

A mini fruit salad

Warm Chocolate Brownie

Triple Chocolate Brownie with a scoop of ice-cream

1 Course £5.00

2 Courses £7.00



