



STARTERS

Leek and potato soup, with home-made bread (V)

Chicken liver pâté, with Cumberland sauce and toasted brioche

Prawn cocktail, with marie rose sauce and buttered brown bread

*Creamy garlic mushrooms on toasted ciabatta,
topped with rocket (V)*

*Crumbled goats' cheese salad, served with olives, tomato,
croutons and leaves, garnished with a house dressing (V)*

MAIN COURSES

*Roast top-side of beef, with Yorkshire pudding, roast and
creamed potatoes, vegetables and a rich pan gravy*

*Roast leg of lamb, with roast and creamed potatoes,
vegetables and a rich pan gravy*

*10oz sirloin steak, served with balsamic roast cherry tomatoes,
Portobello mushrooms, onion rings, chips and dressed leaves.
(£2.50 supplement) Choose from a range of sauces; please ask your server for details*

*Pan-fried chicken breast, with gratin potatoes, green beans
and a chasseur sauce*

*Beer-battered haddock, with mushy peas, tartare sauce
and hand-cut chips*

*Slow-braised belly pork, served with celeriac purée, buttered
savoy cabbage and an apple jus*

*Courgette, halloumi and mixed bean cassoulet,
served with rice and hummus (V)*

*Wild mushroom and garden pea risotto, served with garlic
bread and rocket (V)*

DESSERTS

Sticky toffee pudding, served with vanilla ice-cream

Irton Mess, with seasonal berries and a raspberry coulis

Honeycomb cheesecake, served with toffee ice-cream

*Cheese and biscuits. A selection of local cheeses served with celery,
grapes and chutney. (£1.50 supplement)*



MENU

Served midday to 5pm



SUNDAY
31st
MARCH

One course only
£11.95

Two courses only
£16.95

Three courses only
£21.95

BOOKING
ADVISABLE

CALL:
019467 26025
NOW!