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**SUNDAY LUNCHEON**

**Goats cheese salad with onion marmalade**

**£9.95**

**Home made soup of the day made the proper way with fresh ingredients**

**£6.75**

**Our home made duck liver pate with a hint of orange and homemade rustic toast**

**£8.85**

**Harlequin terrine of smoked ham, Wensleydale cheese and chicken**

**with pear and apple chutney**

**£8.95**

**Deep fried battered king prawns with bitter sweet onions and dip**

**£8.95**

**Main Courses**

**Real fish in crispy batter, proper chips and Yorkshire mans peas**

**£15.50**

**Roasted seasoned chicken breast served with roast potatoes, sage and onion stuffing**

**and a chicken and onion gravy**

**£15.50**

**Sirloin of beef traditionally roasted and served with roast potatoes,**

**and Nigel’s Yorkshire puddings**

**£15.50**

**Roast pork with pork gravy, apple sauce, and sage and onion stuffing**

**£15.50**

**Leg of lamb roasted with rosemary, thyme and garlic served with roast potatoes, and Nigel’s Yorkshire puddings**

**£15.50**

**Salad of the day**

**£15.50**

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**Choice of homemade sweets ~ £8.95**

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