

## Starters

Soup of the day served with crusty bread	7.95 V
Chicken Caesar salad, chicken, gem lettuce, pancetta, and croutons	9.45 GF
Smoked Salmon, mixed salad leaves & toasted ciabatta	<b>8.95</b> GFA
Portobello mushrooms topped with lentils & parsnip crisps	<b>8.95</b> GFVDF
Whole whitebait with tartare sauce	8 <b>.95</b> GF
Pressed ham hock roulade, salad leaves, wholegrain mustard, toasted ciabatta	8.95 GFA DF
Salt & pepper squid, salad leaves & lime mayonnaise	8.95 GF

## Sunday Roast Dinner

-Served with roast potatoes, seasonal vegetables, Yorkshire pudding and gravy.

Roasted Chicken Supreme	18.95 GFA
Slow Roasted Sirloin of Beef	18.95 GFA
Slow Roasted Pork Loin and apple sauce	17.95 GFA
A Mixed Meat Roast	
-Choose two meat options from our range	<b>19.95</b> GFA
The Amberley's Nut Roast	<b>15.00 ∨ ∨</b> E

## Main Courses

Thatcher's cider battered haddock & home cut chips, garden peas & tartar sauce	16.95 GF
Honey & mustard glazed Ham, brace of eggs and home cut chips	15.95 GF DF
Vegetable Moussaka, mixed salad leaves	15.95 <b>VE</b>
Pan fried Halloumi salad, mixed leaves, apple, tomato & cucumber	14.95 GF V
Pan fried Hake, crushed new potatoes, broccoli, watercress, grilled cherry tomatoes,	
White wine sauce	19.95 <b>GF</b>

## Desserts

Individual pavlova, strawberries, Chantilly cream & red berry coulis	8.95GF
Belgian waffles, banana. Toffee sauce & vanilla ice cream	8.95
Sticky toffee sundae	8.95 GF
Winter plum & apple crumble served with custard	8.95 GF
Chocolate Mousse served with a shortbread biscuit	8.95 GF
Affogato	9.95 <b>GF</b>
Rice Pudding, served with a spiced plum compote	8.95 GF
Cheese board- selection of three cheeses, celery & Biscuits	10.95
Selection of Winstones ice-cream	6.95