## SUNDAY MENU

## 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 ciabatta8.95 GFA
Portobello mushrooms topped with lentils \& parsnip crisps
8.95 GFVDF
Whole whitebait with tartare sauce8.95 GF
Pressed ham hock roulade, salad leaves, wholegrain mustard, toasted ciabatta ..... 8.95 GFA DFSalt \& pepper squid, salad leaves \& lime mayonnaise8.95 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 ..... 19.95 GFA
The Amberley's Nut Roast ..... $15.00 \vee$ VE
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 ..... 15.95VE
Pan fried Hake, crushed new potatoes, broccoli, watercress, grilled cherry tomatoes, White wine sauce ..... 19.95 GF
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 GF
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

