



2 courses £28.95/ 3 courses £34.95

Pea & Mint Soup (V, VE*)

Crumbled feta and served with crusty bread and butter

Classic Prawn Cocktail

Prawns with lettuce and marie rose, served in a glass with fresh lemon and brown bread & butter

Smoked Haddock , Cheddar & Spring Onion Croquettes

With tartar sauce

Home Made Chicken Liver Pate

Served with onion chutney and toasted Crusty Bread

Homemade Scotch Egg

Served hot with Piccalilli

Crispy Fried Calamari

With garlic mayo and fresh lemon

Local Asparagus (V, VE*)

Simply grilled with a poached egg hollandaise and pea shoots

Harissa Cauliflower Bites

Served with hummus



Sunday Roast (V, VE)

Your choice of either Lamb, ½ chicken, Beef or Vegan wellington with the usual trimmings.

Homemade Steak & Ale or Cheese & Onion or Spicy Bean (V, VE)Pie

Served with chunky chips seasonal vegetables and gravy

Fish & Chips

With mushy peas

Grilled Salmon Fillet

With tenderstem broccoli, new potatoes & Hollandaise sauce

Classic Caesar Salad

With Chicken, hot smoked salmon, halloumi or falafel
Lettuce, parmesan, croutons & Caesar dressing

Brownlee Burgers (V, VE)

Homemade burgers served in a brioche bun with salad, slaw and chips or fries. Choose from

Falafel Burger

Beef or beef with cheddar



Sticky Toffee Pudding & Butterscotch Sauce

Served with your choice of custard, cream or ice cream.

Hot Cross Bun Bread and Butter pudding

An Easter twist on a classic, served with your choice of custard, cream or ice cream

Berry Pavlova

Mini Egg Cheesecake

In case you've not had enough chocolate yet today!

Easter Sunday Sundae

Chocolate mousse, ice cream and a bit more chocolate

Cheese And Biscuits

Local cheeses with chutney, fruit and crackers



Food and Drink Allergies

If you have a food allergy, intolerance or sensitivity, please inform your server of this every time you order any food or drink item. Your server will be able to advise you of the best dishes and drinks for you.