



## Sunday Lunch Menu 7th October 2018

### Starters...

- Roasted Tomato Soup, *Fresh Bread and Butter* £4.95  
Wild Mushroom Bruschetta, *White Wine, Garlic, Herb and Cream Sauce* £5.75  
Stilton, Leek and Pecan Tartlet £5.50  
Duck and Orange Pate: *Home made Chutney, Salad, Toast and Butter* £4.95  
Prawn Cocktail, *Baby Gem, Marie Rose Sauce, Fresh Bread and Butter* £5.25  
Bubble and Squeak: *Crispy Bacon or Roast Cherry Tomatoes, Fried Egg* £5.25

### Main Courses...

- Roast 30 day aged Sirloin of British Beef, *Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Cauliflower Cheese, Gravy* £14.95  
Roast Loin of Free-Range, Orchard Farm Pork: *with Apple Sauce, Crackling, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Cauliflower Cheese, Gravy* £13.95  
Supreme of Church Hill Farm Chicken Breast, *served with Chipolata Sausage wrapped in bacon, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Cauliflower Cheese, Gravy* £12.95  
Ale-Battered Fish and Triple-Cooked Chips, *Home made Tartare Sauce, Garden Peas* £12.95  
Fish Pie: *Smoked Haddock, Prawns, Salmon, Parsley Sauce, Cheesy Potato Top, Seasonal Vegetables* £12.95  
Cajun Chicken Burger, *Guacamole, Sweet Chilli Mayo, Onion Rings, Mixed Salad, Triple-Cooked Chips* £12.95  
Ham, Egg and Triple Cooked Chips £10.95  
Roasted Field Mushroom and Halloumi Burger, *Red Onion Chutney, Onion Rings, Mixed Salad, Triple-Cooked Chips* £9.95  
Aromatic Chickpea and Vegetable Coconut Curry, *Steamed Rice, Poppadom* £9.95

### Desserts...

- Apricot and Sultana Bread and Butter Pudding, *Home made Custard* £5.50  
Tia Maria Creme Brûlée, *Candied Walnut Shortbread* £5.50  
Summer Berry Pavlova £5.50  
OBH Brownie, *Vanilla Ice Cream* £5.50  
Apple, Plum and Cinnamon Crumble, *with Vanilla Ice Cream, Fresh Cream or Home made Custard* £5.50  
Selection of Ice Cream and Sorbet £1.95 per scoop  
(Vanilla, Chocolate, Salted Caramel, White Chocolate, Strawberry, Raspberry Ripple, Blackcurrant, Lemon, Passionfruit)

*If you have specific dietary requirements, please ask a member of staff for allergy information. Whilst we take care to avoid cross-contamination of allergens in our kitchen, gluten, fish, dairy, eggs and nuts are all present on a daily basis and we cannot guarantee that any of our dishes will not contain traces of these allergens. Gratuities are at your discretion, 100% of tips given are shared equally between all staff working on that shift.*