



## Sunday Lunch Menu

### Starters

- ❖ (V) *French Onion Soup with Cheesy Croûton ~ £4.00*
- ❖ *Prawn and Crayfish Cocktail with Granary Bread and Butter ~ £5.50*
- ❖ *Chef's Homemade Country Terrine served with our own Pear & Walnut Chutney ~ £5.75*
- ❖ *Smoked Salmon Platter with Caper Berries ~ £5.25*
- ❖ *Fresh Melon with Parma Ham ~ £5.25*

### Main Courses

- ❖ *Roast "Welsh Black" Topside of Beef, served with Yorkshire Pudding, Roast Potatoes, Mixed Vegetables and Pan Gravy ~ £9.95*
- ❖ *Free-range Roast Pork, Caramelised Apple Wedges, Roast Potatoes, Mixed Vegetables and Pan Gravy ~ £9.95*
- ❖ *Fillet of Beef Stroganoff served with Rice ~ £12.50*
- ❖ *The 'Crown' Fish Pie served with Salad or Mixed Vegetables ~ £8.95*
- ❖ (V) *Aubergine and Bean Moussaka served with a With Mixed Salad ~ £8.25*

### Extras?

*Chips (cooked in sunflower oil) ~ £2.00*

*Mashed potatoes ~ £1.75*

*Green Salad ~ £2.25*

*White Baguette & butter ~ £1.00*

*New potatoes ~ £1.75*

*Selection of Vegetables ~ £1.75*

*Mixed Salad ~ £2.50*

*Granary Baguette & butter ~ £1.00*

### Desserts ~ £5.25

- ❖ *Vanilla crème brulee with orange and cinnamon shortbread*
- ❖ *Winter fruit compote and crème fraîche*
- ❖ *Pannatone bread and butter pudding with local vanilla ice cream & confit orange*
- ❖ *'Bailey's & white chocolate cheesecake*
- ❖ *Sticky toffee pudding with toffee sauce*
- ❖ *Poached pear in white wine with ice cream*
- ❖ *A selection of locally made ice creams*
- ❖ *British cheese selection served with red and green seedless grapes, celery sticks and pickled walnut (£2.00 supplement)*