



Sunday Menu

20 for 2 Courses / 25 for 3 Courses

Classic Prawn Cocktail (GF Adaptable)

Slow Roasted Plum Tomato Salad with Balsamic & Olive Oil (Vegan, GF Adaptable)

Homemade Soup of the Day

Chicken, Duck Liver & Madeira Pate with Melba Toast and Chutney (GF Adaptable)

Marinated Danish Herring, Creamed Stilton Dressing (GF)

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Topside of Beef with Yorkshire Pudding

Sutton-Hoo Free Range Chicken & Chestnut Pie

Scottish Steak, Kidney & Mushroom Pie

Trawler Pie topped with Creamy Mash & Cheddar

Tomato, Vegetable, Lentil & Chickpea Pie topped with Puff Pastry (Vegan Adaptable)

All Main Courses Served with Roast Potatoes, Seasonal Vegetables,
Roasted Roots & Cauliflower Cheese

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Cheesecake of the Day with Vanilla Ice-Cream or Cream

Rossi's Ice Cream with Hot Raspberries or Butterscotch Sauce (GF adaptable)

Vegan Rossi's Ice Cream with Hot Raspberries (GF, Vegan)

Artisan Cheese Selection with Homemade Chutney (2.00 supplement) (GF adaptable)