

SUNDAY LUNCH

ALL OUR FOOD IS FRESHLY PREPARED AND TAKES TIME, WHEN ITS GONE ITS GONE !

STARTERS

Smoked mackerel & Horseradish pâté

heritage beet rocket salad , toasted sour dough breads.

Pulled curried confit Lamb

served on a warm coriander nan bread,

+ drizzled with a yoghurt dressing

Mushroom Soup

Warm bowl of fresh soup

+ served with bread and butter

Black Pudding Bon Bons

bed of salad

+ mustard mayo

Deep fried scampi bites

bed of crispy rocket, lemon & sweet chilli dressing.

MAIN COURSE

Traditional roast sirloin of beef - limited available

served with all the trimmings.

Honey roast ham

served with all the trimmings

Oven Roast Chicken breast

served with all the trimmings

Steak pepper pot pie

served with roast and vegetables

Red Mullet - limited available

Crisp pan fried red mullet, garlic infused roast potatoes, caper butter, wilted Kale, sauce vierge.

Paupett of plaice

stuffed with a prawn and spring onion mousse, wrapped in parma ham.

+ served with crushed new potatoes, roasted cherry tomatoes, tested beurre noisette.

DESSERTS

Pleasington Mess

strawberries, cream, crushed biscuits, Victoria sponge pieces.

Milk Chocolate brownie

vanilla pod ice cream

Ice cream sundae

Butlers style

Honeycombe Cheesecake

a delicious slice of chocolate cheesecake heaven.

Banoffee sundae

loaded with toffee and bananas

1 COURSE £12

2 COURSE £15

3 COURSE £18

BOOK NOW FOR 'CHRISTMAS'