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## STARTERS

<b>Homemade Soup of the Day</b>	4.50
Served with a choice of White or Granary Bread and Butter, see the Bar Blackboard for today's choice	
<b>Marinated Olives with Feta</b> 	4.50
A bowl of Green and Black pitted Olives with Feta Cheese marinated in Olive Oil and Garlic served with Crusty Bread	
<b>Pate of the Day</b>	4.75
Our Pate is served with Toast, Butter, Salad Garnish and Balsamic Onion Confit, see the Bar Blackboard for today's choice	
<b>Breaded Mushrooms</b> 	5.25
Served with a choice of Garlic, Blue Cheese, Sour Cream or Salsa Dip and Salad Garnish	
<b>Southern Fried Chicken Dippers</b>	5.25
Chicken Goujons served with a choice of Barbeque, Salsa, Sour Cream or Sweet Thai Chilli Dip and Salad Garnish	
<b>Camembert Wedges</b> 	5.50
Homemade deep fried Breaded Camembert Wedges served with a Cranberry Sauce Dip and Salad Garnish	
<b>Prawn and Smoked Salmon Cocktail</b>	5.95
Layered on a bed of Lettuce with Marie Rose Sauce and Granary Bread and Butter	
<b>Breaded Whitebait</b>	6.25
A Breaded Whitebait served with Salad Garnish, Granary Bread and our Homemade Tartare Sauce	
<b>Crushed Filo Coated King Prawns</b>	6.25
Whole King Prawns in Crushed Filo Pastry served with a Sweet Thai Chilli Dip and a Salad Garnish	
<b>Salsa Nachos</b> 	1 person / 2 persons 5.25 / 7.25
A bed of Nachos topped with Salsa and melted Cheese with Sour Cream and Guacamole	
<b>Chilli &amp; Cheese Nachos</b> 	1 person / 2 persons 5.95 / 8.45
A bed of Nachos topped with Veggie or Beef Chilli and Melted Cheese with Sour Cream and Guacamole	

## MAIN COURSES

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<b>Selection of Traditional Sunday Roasts</b>	7.50
Please see the Bar Blackboard for today's Roasts	
<b>Homemade Pie of the Day</b>	7.50
See the Bar Blackboard for today's choice, served with a choice of Chips or New Potatoes and a choice of Fresh Vegetables, Peas or Salad	
<b>Chunky Beef Chilli</b>	8.75
Served with Rice, Salad, Sour Cream, Guacamole and Nachos	
<b>Aberdeen Angus Lasagne</b>	8.50
A rich Lasagne made with Aberdeen Angus Beef, served with a choice of Salad or Peas and a choice of Chips, New Potatoes or Garlic Bread	
<b>Chicken Tikka Masala</b>	9.50
Served with Wild Rice, Naan Bread and Mango Chutney	
<b>Steak and Kidney Suet Pudding</b>	8.50
Served with a choice of Chips or New Potatoes, and a choice of Fresh Vegetables, Peas or Salad	
<u>VEGETARIAN DISHES</u>	
<b>Sweet Potato, Parsnip and Chestnut Bake</b> 	8.50
Parsnips, Sweet Potato and Chestnuts in a tasty Tomato and Parsnip Sauce topped with Sauté Potato and Cheese	
<b>Spinach and Mascarpone Lasagne</b> 	8.50
Three layers of fresh White Pasta layered with Spinach and Cheese sauce topped with Mascarpone Sauce and sprinkled with Cheese	
<b>Somerset Brie and Beetroot Tart</b> 	8.95
Baked Somerset Brie Sauce in an open Crisp Onion, Chive and Thyme Pastry Case topped with Beetroot and Apple Chutney	
<b>Roast Vegetable and Wensleydale Bake</b> 	8.75
Roasted Red Onions and Parsnips, Butternut Squash, Carrot and Potato Wedges in a Wensleydale Cheese Sauce topped with Paprika and Cheese Crumb	
<i>All the above Vegetarian Dishes are served with a choice of Chips, New Potatoes or Garlic Bread and Salad, Fresh Seasonal Vegetables or Peas</i>	
<b>Vegetable Chilli</b> 	8.75
A mild Chilli (less than 1% fat) made with Tomatoes, Vegetables, Chick Peas, Beans, Green Peppers and Chillies, with Herbs and Spices, served with Rice, Salad, Sour Cream, Guacamole and Nachos, suitable for Vegans when served just with Rice	

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## FISH DISHES

<b>Breaded Plaice</b> with Homemade Tartare Sauce	8.50
<b>Wholetail Scampi</b> with Homemade Tartare Sauce	8.50
<b>Fisherman's Platter</b> with Homemade Tartare Sauce	9.50
Beer Battered Cod Goujons, Salmon Tail in a Herb Dusting, Lemon Battered Scampi Tails and Breaded Plaice Goujons	
<i>All the above Fish Dishes are served with a choice of Chips or New Potatoes and a choice of Salad, Fresh Vegetables or Peas</i>	
<b>Moules Marinières</b>	9.95
Mussels in their shells cooked in White Wine with Shallots, Garlic and Thyme, served with Chunks of White Bread	

## PLOUGHMANS

<b>Home Cooked Ham</b> with Real Ale Chutney	8.25
<b>Mature Cheddar</b> with Real Ale Chutney	8.25
<b>Home Cooked Ham &amp; Mature Cheddar</b>	
with Real Ale Chutney	8.50
<b>Pate of The Day</b> Served with Balsamic Onion Confit	8.25
<b>Tuna Mayo</b>	8.25
<b>Tuna Mayo Crunch</b> Tuna, Red Onion and Pepper	8.25
<i>All our Ploughmans are served with Salad, Homemade Coleslaw, Pickled Onion and Crusty Bread</i>	

## CHILDRENS MEALS

The following meals for Children under 14 are served with a choice of Chips or New Potatoes and a choice of Salad, Peas, Fresh Vegetables or Baked Beans

<b>Fish Fingers</b>	4.25
<b>Southern Fried Chicken Dippers &amp; BBQ Sauce</b>	4.25
<b>Sausages</b>	4.25


**PLEASE ORDER AND PAY FOR YOUR FOOD AT THE BAR**

## SMALLER SIZED STARTERS

The following Starters are available in a smaller portion for Senior Citizens and Children under 14 for a reduction of 1.25 off the prices shown earlier.

**Homemade Soup of the Day**

**Pate of the Day**

**Breaded Mushrooms** 

**Southern Fried Chicken Dippers**

## SMALLER SIZED MAIN COURSES

The following Main Courses are available in a smaller portion for Senior Citizens and Children under 14 for a reduction of 1.25 off the prices shown earlier.

**Selection of Traditional Sunday Roasts**

**Homemade Pie of the Day**

**Beef Lasagne**

**Steak and Kidney Suet Pudding**

**Wholetail Scampi**

**Home Cooked Ham Ploughmans**

**Mature Cheddar Ploughmans**

**Home Cooked Ham & Mature Cheddar Ploughmans**

**Pate of The Day Ploughmans**

**Tuna Mayo Ploughmans**

**Tuna Mayo Crunch Ploughmans**

## SMALLER SIZED DESSERTS

All of our Desserts are available in a smaller portion for Senior Citizens and Children under 14 for a reduction of 1.25 off the prices shown earlier.

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