



Sunday Lunch Menu

Three Courses and Coffee - £27.50

Two Courses and Coffee - £24.00

Starters

Homemade Vegetable Soup

Chicken & Ham Hock Terrine with
Chutney and Sour Dough Bread

Prawn Cocktail with Marie Rose Sauce

Smoked Duck with Orange & Fennel Salad

Main Courses

Roast Sirloin of Beef with Yorkshire Pudding & Red Wine Jus

Roast Pork Loin with an Apple Compote & Gravy

Pan Fried Sea Bass, Crushed New Potatoes,
Samphire & Lemon Dill Cream

Creamy Leek & Cheddar Crumble

All main courses are served with today's Seasonal Vegetables & Potatoes

If you have any food allergies or specific dietary requirements,
then please talk to a member of our team.



THE
PUDDING CLUB
EST. 1985

The Pudding Club's heartfelt mission since it started in 1985 has been to preserve the Great British Pudding and we think we've succeeded in this mission!

Pudding Club's are held every Friday and some Saturdays throughout the year. Following the rules of the Club and a light main course guest's enjoy seven traditional puddings, voting for their favourite at the end of the evening!

Want to know more?! Talk to a member of our team.

Puddings

A selection of Pudding Club Puddings from the Buffet served with Lashings of Custard!

A Selection of English Cheeses

To Finish

A Cafetiere of Coffee or a Selection of Teas, complete with a Homemade Petit Four

Espresso, Cappuccino or Latte - additional £2 each

Liqueur Coffees – additional £3.50 each

Choose from Irish, the 'classic' made with Irish whiskey, French using Brandy or a Calypso with Tia Maria

Baileys Latte – additional £3.50 each

Hot frothy and milky, a latte is made even more enjoyable with the addition of Baileys for coffee with a tippy twist!

Enjoy your coffee either at your table, in the bar or in the lounge