



SUNDAY LUNCH

(SAMPLE MENU)

STARTERS

HILLS LEEK AND POTATO SOUP WITH CRUSTY BREAD

HOMEMADE CHICKEN AND BLACK PUDDING TERRINE APPLE CHUTNEY WITH MIXED LEAF

HOMEMADE SMOKED SALMON AND DILL FILO TART

MAIN COURSE

ROAST BEEF, YORKSHIRE PUDDING AND BEEF GRAVY

ROAST CHICKEN WITH SAGE AND ONION STUFFING

ALL SERVED WITH ROAST POTATOES AND SEASONAL VEGETABLES

BAKED MEGRIM SOLE, LEMON AND DILL BUTTER, NEW POTATOES,
TENDER STEM BROCCOLI AND GREEN BEANS

NUT LOAF SERVED WITH YORKSHIRE PUDDING AND VEGETARIAN GRAVY

DESSERTS

HOMEMADE RHUBARB AND STRAWBERRY PAVLOVA

HILLS ORANGE CRÈME BRULÉE

HOMEMADE STICKY TOFFEE APPLE CAKE WITH CUSTARD SAUCE

TRIO OF ICE-CREAM

CHEESE BOARD SUPPLEMENT £2.50 PER HEAD

TWO COURSES £19.95. THREE COURSES £24.95

CHILDREN'S PORTIONS AVAILABLE OF ALL THE ABOVE

1 COURSE £9.95, 2 COURSES £12.95, 3 COURSES £15.95

Please speak to a member of staff regarding any allergies or special dietary requirements.
All food is prepared in our kitchen where there may be traces of allergens present.