



SUNDAY LUNCH



STARTERS

Homemade Soup with sourdough bread (Ve/Vg)

Retro Prawn Cocktail

Baked Goats Cheese Salad with dried apricots, mixed lettuce, cucumber, quinoa, cherry vine tomatoes, walnut halves and Fredricks dressing (Ve)

Hummus/Tahini Served Lebanese style, small spicy potatoes with a mixture of crushed spices and lemon juice (Ve)

MAIN COURSES

Fredricks homemade nut roast with gluten free and vegan gravy (Ve/Vg)

Oven roasted cod fillet with prawn and velouté sauce

Slow cooked silverside beef (£2.00 Supplement)

Slow cooked pork griskin

Roasted turkey breast

All main dishes are served with roast potatoes, Machynys honey glazed parsnips, seasonal vegetables, Yorkshire pudding, stuffing and homemade gravy

DESSERTS

Banoffee Pie

Home-made toffee and banana layered on a light biscuit base and topped with freshly whipped cream

Chocolate Tart (Vg/Gf)

A vegan and gluten-free set chocolate ganache in a vegan and gluten-free pastry and served with dairy free ice cream

Orange & Mint Cheesecake

A rich and creamy set cheesecake topped with a refreshing orange and mint coulis

A selection of ice cream or sorbets

A choice of vanilla, strawberry, chocolate, raspberry, mango or dairy free ice cream

Two Courses £26.95

(Your choice of Starter or Dessert and Main)

Three Courses £29.95

(Starter, Main and Dessert)

Any dietary or allergen needs available upon request.

We cannot 100% guarantee that any dish is allergen free. As your safety is our primary concern, if you have any allergies we request that you think carefully before placing your order. Allergies can be life threatening.