

SUNDAY LUNCH MENU

1 COURSE £12.95 | 2 COURSES £16.95 | 3 COURSES £21.95

STARTERS

BRUSCHETTA (V)

TOASTED CIABATTA TOPPED WITH CHERRY TOMATOES, FRESH BASIL, RED ONION AND GARLIC. FINISHED WITH PARMESAN SHAVINGS AND BALSAMIC AND OLIVE OIL.

MINI MED BOARD (+£2.00)

SERRANO HAM, SALAMI, CHORIZO, MANCHEGO CHEESE, BLUE CHEESE, MONTEREY JACK CHEESE AND A ROASTED GARLIC BULB SERVED WITH CIABATTA, BALSAMIC AND OLIVE OIL AND GARLIC ALIOLI.

NACHOS (V)

TORTILLA CHIPS SMOTHERED IN CHEESE SAUCE & TOPPED WITH BLACK BEAN CHILLI, JALAPENOS, MONTEREY JACK CHEESE, SOUR CREAM & GAUCAMOLE.

GARLIC KING PRAWNS (+£1.50)

KING PRAWNS PAN FRIED IN WHITE WINE, CHILLI & GARLIC BUTTER SERVED WITH TOASTED CIABATTA.

GARLIC MUSHROOMS (V)

BUTTON MUSHROOMS SAUTEED IN WHITE WINE, GARLIC AND CREAM SERVED WITH TOASTED BLOOMER BREAD.

PRAWN COCKTAIL

PRAWNS SERVED ON CRISP SALAD LEAVES, TOPPED WITH A TRADITIONAL MARIE ROSE SAUCE & SERVED WITH BLOOMER BREAD.

SUNDAY ROAST

ALL OF OUR ROAST DISHES ARE SERVED WITH A YORKSHIRE PUDDING, CREAMY MASHED POTATO, ROAST POTATOES, CHARGRILLED CARROTS, HONEY ROASTED PARSNIPS, RED CABBAGE, TENDER STEM BROCCOLI AND OUR SIGNATURE BEEF OR VEGETERIAN GRAVY.

FOR ONE

CHOOSE FROM EITHER BEEF SIRLOIN, (V) TURKEY, LAMB OR CAULIFLOWER AND CASHEW WELLINGTON.

FEAST FOR ONE (+£2.00)

ALL 3 ROAST MEATS, EXTRA YORKSHIRE PUDDING, STUFFING BALLS, CAULIFLOWER AND CHEESE SAUCE.

FAMILY PLATTER (+£2,00 PER PERSON)

ALL 3 ROAST MEATS, EXTRA YORKSHIRE PUDDING, STUFFING BALLS, PIGS IN BLANKETS, CAULIFLOWER AND CHEESE SAUCE SERVED ON A WOODEN SHARING PLATTER.

MAINS

POLLO A LA CREME

A CHARGRILLED CHICKEN BREAST COOKED IN A CLASSIC MUSHROOM, GARLIC AND WHITE WINE CREAM SAUCE SERVED WITH SAUTEED GREENS AND HERB NEW POTATOES OR SKIN ON FRIES.

CHEESE & BACON BURGER

WAGYU STEAK BURGER OR CHARGRILLED CHICKEN BREAST WITH CRISPY STREAKY BACON AND MONTEREY JACK CHEESE SERVED ON A TOASTED BRIOCHE BUN DRESSED WITH BURGER SAUCE, LETTUCE, TOMATO, GHERKIN AND RED ONIONS SERVED WITH SKIN ON FRIES.

FISH & CHIPS

BATTERED HADDOCK FILLET SERVED WITH SKIN ON FRIES, MUSHY PEAS, KATSU CURRY AND TARTARE SAUCE.

GREEK CHICKEN KEBAB

CHARGRILLED CHICKEN SKEWER IN A SPICY 42 HOUSE MARINADE SERVED ON A GARLIC & HERB FLATBREAD WITH TZATZIKI, SKIN ON FRIES AND HOUSE SALAD.

GRILLED SEABASS

A LARGE GRILLED SEABASS TOPPED WITH A LEMON & GARLIC BUTTER SERVED WITH ROASTED MEDITERRANEAN VEGETABLES AND HERB NEW POTATOES.

MUSHROOM & BLUE CHEESE TAGLIATELLE (V)

WILD MUSHROOMS PAN FRIED WITH RED ONIONS, ASPARAGUS AND SPINACH IN A RICH WHITE WINE & BLUE CHEESE CREAM SAUCE FINISHED WITH FRESH ROCKET AND PARMESAN SHAVINGS. (ADD CHICKEN BREAST £2.50)

SIDES

PIGS IN BLANKETS £2.55 | CAULIFLOWER CHEESE £2.55 | STUFFING BALLS £2.55 | ONION RINGS £2.95 | GARLIC FLATBREAD £3.95 | HALLOUMI FINGERS £5.95 |

DESSERTS

CHOCOLATE FUDGE CAKE

SERVED WARM WITH VANILLA ICE CREAM.

KNICKERBOCKER GLORY

CHOCOLATE, STRAWBERRY AND VANILLA ICE CREAM, FRESH RASPBERRIES WITH A MIXED BERRY COMPOTE TOPPED WITH FRESH CREAM AND A GLACIER CHERRY.

RED VELVET CHEESECAKE

SERVED WITH CREAM OR VANILLA ICE CREAM.

BISCOFF CHEESECAKE

SERVED WITH VANILLA ICE CREAM.

BLUEBERRY RIPPLE BELGIAN WAFFLE

WARM BELGIAN WAFFLE TOPPED WITH BLUEBERRY RIPPLE ICE CREAM, MIXED BERRY COMPOTE AND FRESH BLUEBERRIES.