



# WELCOME TO OUR SUNDAY LUNCH MENU

## STARTERS

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**Chef's Homemade Soup** served with fresh brown granary bread. **£5.75**

**Finest Duck & Orange Pâté** with caramelised onion chutney & hot brown toast. **£5.95**

**Crispy Squid** with a fresh chilli & mango coulis & fresh leaves. **£5.95**

**Smoked Salmon Wrapped over Ripe Brie** dipped in our beer batter, fried until golden brown & served with cumberland sauce. **£6.25**

**Juicy Norwegian Prawns** served on a bed of crisp seasonal salad & drizzled with chef's homemade marie-rose sauce & fresh brown bread. **£5.75**

## MAINS

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**The Famous 'Longford Lamb'** a large joint of lamb slow cooked in minted gravy & served with all the trimmings. **£19.95**

**28 Day Matured Sirloin of Beef** served with homemade Yorkshire pudding. **£11.95**

**Roast Leg of Welsh Lamb** served with all the trimmings. **£11.95**

**Roast Loin of Local Pork** served with apricot stuffing & crispy crackling. **£11.95**

**Hand Carved Breast of Turkey** served with chestnut & apricot stuffing, roast parsnips, & topped with a rich pan gravy. **£11.95**

**Trio of Roasts** choose any 3, beef, lamb, pork or turkey served with all the trimmings. **£13.95**

**Grilled Fillet of Salmon** served in a white wine, honey & lemon sauce & seasonal vegetables. **£11.95**

**Apricot Nut Roast** served with all the trimmings. **£9.95**

All our Roasts are served with Yorkshire Pudding, Roast Potatoes, Honey Roasted Parsnips, Fresh Seasonal Vegetables & Pan Gravy.

*If you suffer from a food allergy or intolerance, please let your waiter/ waitress know upon placing your order*

**\*All of our Sunday Roasts can be made Gluten Free with the exception of the Nut Roast,**

## DESSERTS

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**Classic Deep Banoffee Pie** our famous four layered banoffee pie. A crunchy biscuit base, fresh sliced bananas, a smooth caramel indulgence centre topped with whipped double cream. **£5.95**

**Crème Brulee of the day** homemade crème brulee sealed with caramelised sugar. **£5.95** \*GFO

**Profiteroles & Chocolate Sauce** loaded with freshly whipped cream & topped with chocolate sauce. **£5.95**

**Chocolate Fudge Brownie** homemade Belgium chocolate brownie topped with hot chocolate sauce. **£5.95** \*GFO

**Cheesecake of the week** fresh Cheesecakes made daily. Please ask to find out what cheesecake it is today! **£5.95**

**Luxury Double Cream Ice-Cream** your choice of three scoops of: Strawberry, Vanilla, Chocolate, Salted Caramel or Rum & Raisin. **£5.95**

**SELECTED COME WITH A CHOICE OF FRESH CREAM, REAL DAIRY ICE-CREAM OR CUSTARD**

**Cheese & Biscuits** A selection of cheeses, biscuits & crackers, red onion chutney & frozen grapes. **£6.95** \*GFO

## HOT BEVERAGE

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**Plain Coffee** Hot & fresh, just the way we like it! **£1.95**

**Tea** Try one of our selection of teas! Camomile, Peppermint, Red Berries, Green Tea or English Breakfast **£1.95**

**Cappuccino or Latte** Fancy a frothy one? Or a milky treat? Made with our freshly ground coffee **£2.65**

**Plain Floater Coffee** As below but without the alcohol **£2.95**

**Liqueur Floater Coffee** Fresh Cream floated on our finest coffee you only have to decide how you want it – Irish, Calypso, Russian or maybe with a shot of Baileys **£3.95**

**Hot Chocolate** Warm yourself up with a homemade hot chocolate **£2.65**

OR WHY NOT FINISH YOUR MEAL WITH AN APERITIF FROM OUR SELECTION OF LIQUOURS & BRANDIES FROM THE BAR