

Sunday Menu

Two Courses £15.75 Three Courses £19.75

Under 11s Traditional Sunday Roast available

Starters

Soup of the Day [V] [VE] [GF OPTIONAL]

Chef's homemade soup using the finest locally sourced ingredients served with a toasted Pecorino crouton.

Thai Fishcakes [†]

Cod, salmon & prawns with spring onion infused in mash potato, coated in a light batter served on a bed of salad leaves with a sweet chilli dipping sauce.

Mushroom Pepper Pot [V]

Pan fried button mushrooms cooked in a creamy pepper sauce topped with crumbled stilton served with focaccia bread.

Mains

Traditional Sunday Roast

£11.25

A choice of meats served with thyme roasted potatoes, creamy mash potato homemade Yorkshire pudding, seasonal vegetables, homemade apple stuffing and a rich homemade gravy.
Add Extra Meats, Roast Potato or a Yorkshire pudding.

Beetroot, Brie & Walnut Wellington [V] [M]

£11.25

Our vegetarian option, served with thyme roasted potatoes, creamy mash potato, homemade Yorkshire pudding, seasonal vegetables, homemade apple stuffing and homemade vegetarian gravy.

Pie of the Day

£11.25

A traditional short crust pie served with chips and seasonal vegetables.

Woodland Chicken

£13.95

Supreme of chicken cooked in our chef's homemade stilton and mushroom sauce served with new potatoes and seasonal vegetables.

Stamford Burger

£11.95

8oz Beef burger, grilled bacon, Stamford cheese sauce and onion rings served in a toasted bun with salad and chips.

Fish and Chips [†]

£11.95

A cod fillet battered in our crispy Tiger ale batter served with chips and a choice of peas.

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Desserts

Sticky Toffee Pudding

Hot sticky toffee pudding served with a rich toffee sauce and vanilla ice cream.

Lemon Tart [GF]

A light lemon tart served with fresh cream and wild berry compote

Toffee Apple Meltdown

Apple, cinnamon and caramel sponge topped with cookie crumble served with vanilla ice cream.

Cheesecake of the Day

Please ask a member of our team for today's cheesecake.