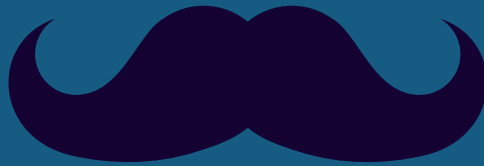
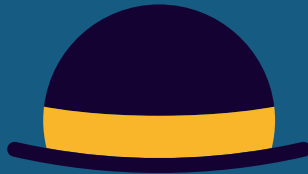




BOOK NOW FOR



SUNDAY 15TH JUNE

THREE COURSES £25.00

TWO COURSES £19.50

SPEAK TO A MEMBER OF THE TEAM TODAY

STARTERS

Homemade Caramelised Onion Soup
with crusty bread (VE) (GFO)

Classic Prawn Cocktail
with crusty bread (GFO)

Chicken Liver Pâté
with crusty bread & onion chutney (GFO)

Falafel Bites
with hummus, flatbread & toasted seeds (V) (VE)

Sriracha Chicken
with pitta bread, salad & minted yoghurt (GFO)

Creamy Garlic Mushrooms
with crusty bread (V) (GFO)

MAINS

Roasts

- Topside of Beef (GFO)
- Lamb +£4 supplement (GFO)
- Breast of Turkey with chipolatas(GFO)
- Mixed Meats +£4 supplement (GFO)
- Vegan Roast (VE)

All served with a medley of vegetables, roast potatoes, honey roasted parsnip, homemade Yorkshire pudding & a rich gravy

Rock Burger +£4 supplement
Beef or Southern Fried Chicken, topped with bacon & cheese, caramelised onion served with skin on fries, homemade relish & coleslaw

Vegan Burger
served with fries & coleslaw (VE)

Seafood Linguine +£4 supplement
served with with garlic ciabatta bread

10oz Ribeye Steak + £8 supplement
served with fries, grilled tomato and mushroom

Add a side:

Cauliflower cheese £4 | Roast potatoes £3
Pigs-in-blankets £4 | Cheesy garlic bread £4
Garlic bread £3.50 | Onion rings £3
Peppercorn Sauce £4 | Garlic Mushroom Sauce £4

DESSERT

Please ask your server for today's dessert board

WHY NOT RAISE A GLASS IN CELEBRATION?

Bottle of house wine for £19.95

(V) - vegetarian | (VE) – vegan option available, please state when ordering | (GFO) – gluten free option available, please state when ordering