

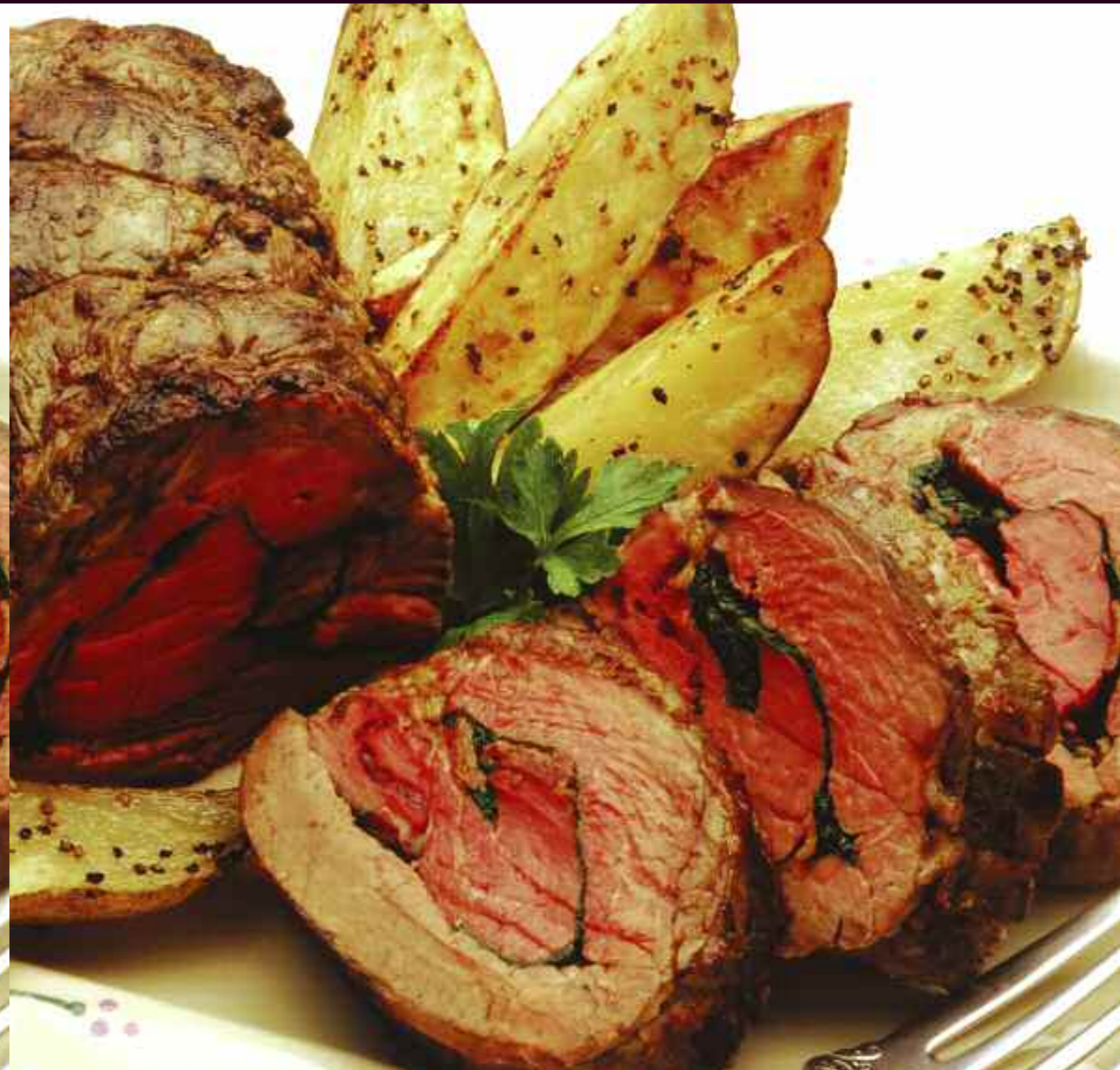
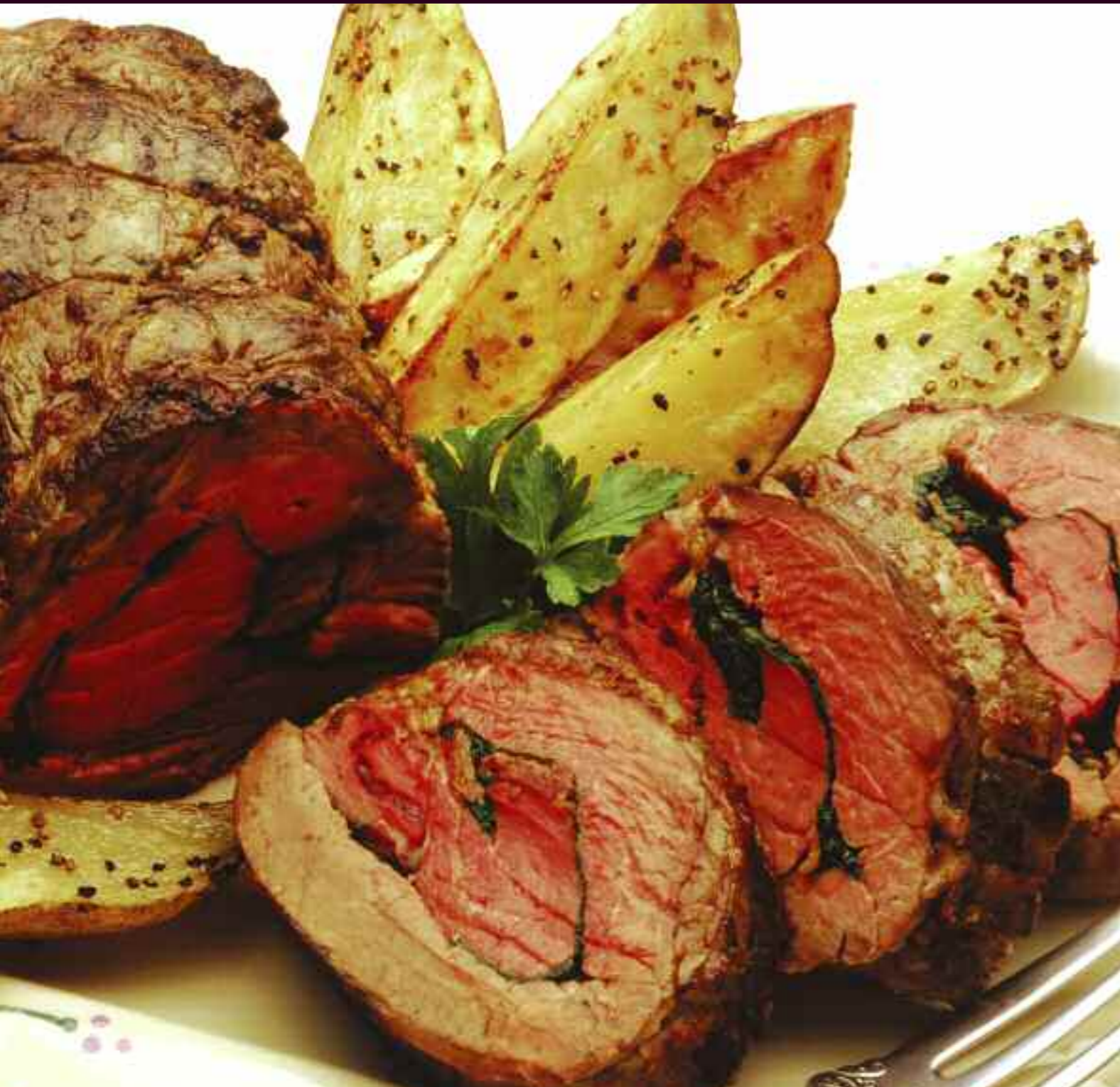


Brasserie & Bar



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Sunday Lunch Menu



With us, you're at home



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How to Order

Place your order for drinks and starters with your server and these will be brought to your table.

Then help yourself to the soup and salad bar when you are ready.

When you have finished your starters, make your way up to the carvery where the chef will serve you. We will take your order for desserts and coffee when you have finished your main course.

Price includes unlimited soup and salad bar, carvery main course and dessert. £11.95 adults (over the age of 12), £5.95 children (under the age of 12). All other items charged as stated.

Children can choose either half portions from this menu or any of the dishes on the Kid's menu. Ask to see our Kid's menu.

To Start

Seasonal melon served with fruit coulis (v)	£2.50	Prawns and cucumber tian topped with Marie Rose sauce	£3.75
Cajun spiced jacket wedges with sour cream & chive dip (v)	£2.50	Smoked trout fillet on rocket salad and caper dressing	£3.95
Deep-fried breaded mushrooms with garlic mayonnaise (v)	£2.75	Sautéed chicken livers in a creamy mustard sauce on toasted ciabatta	£2.95
Tomato, mozzarella and curly endive salad with pesto dressing (v)	£2.75	Chef's pâté with fruit chutney	£2.95

Soup and Salad Bar

Help yourself to the soup and salad bar, visiting as often as you like.

• Soup of the day	• Red onion	• Pasta salad	• Curried rice salad	• French dressing
• Crusty rolls	• Celery	• Cous cous	• Pineapple	• Mint yogurt
• Croutons	• Radish	• Sweetcorn	• Five bean salad	• Olive oil
• Cucumber	• Cherry tomatoes	• Coleslaw	• Beetroot	• Marie Rose
• Seasonal leaves	• Grated carrot	• Potato salad	• Sultanas	• Garlic mayonnaise

From the Carvery

Visit the carvery and help yourself to the following (Only one visit per person, please):

A choice of 3 roasted meats with all the trimmings

Roast potatoes (v)

Home-made Yorkshire puddings (v)

A selection of seasonal fresh vegetables (v)

Traditional gravy

Fish dish of the day: See the chef for today's choice

Vegetarian dish: With a different dish every week, see what the chefs have created today (v)

Creamed mashed potatoes (v)

Sage and onion stuffing (v)

A wide selection of condiments to compliment your chosen meal (v)

Dessert

Profiteroles filled with fresh cream served with chocolate sauce

Meringue nest topped with Chantilly cream and fresh fruit served with berry coulis

Glazed lemon tart with sweet cream

Seasonal fresh fruit salad with or without cream

Selection of ice creams and sorbets

Selection of English and continental cheeses served with grape chutney and savoury biscuits

Today's hot desserts of the day: Please ask your server for details **£1.95**

Four Pillars' chocolate sundae: A combination of chocolate brownie, vanilla bean ice cream, sticky fudge ice cream, chocolate sauce, whipped cream and marshmallows **£1.95**

Coffee

Cafetiere of coffee	£1.95 per person	Capuccino	£2.95 per cup
Pot of Tetley Tea	£1.95 per person	Café latte	£2.95 per cup
Choice of Twinings infused teas	£1.95 per person	Café mocha	£2.95 per cup
Americano	£2.50 per cup	Hot chocolate with cream	£3.20 per cup
Espresso	£2.50 per cup	Hot chocolate	£2.95 per cup

(v) Denotes suitable for vegetarians.

All prices are inclusive of VAT at the current rate, but exclude service, which is at your discretion. Please ask to speak with a Manager if you have any questions regarding allergies and GM foods.