



## SET MENU

SUNDAY

TWO COURSES £18.50

THREE COURSES £22.50

### STARTERS

Seasonal soup with bread and butter (v)  
Deep fried brie with smoked chilli jam (v)  
Ham hock terrine with piccalilli and sour dough toast  
Devilled crab, salmon and shrimp with sea salt croutes  
Haddock goujons with tartare sauce, watercress and lemon

### MAINS

Haddock and chips with mushy peas and tartare sauce  
Chicken, ham hock and leek pot pie with seasonal greens and chunky chips  
The Inn 8oz burger with smoked cheddar, BBQ sauce, onion rings and fries  
Potato gnocchi with wild mushrooms, goat's cheese, rocket and toasted pine nuts (v)  
Persian spiced chicken breast, jewelled rice, rose petal harissa, almonds and yoghurt  
Fish pie; haddock, salmon and prawns in parsley sauce, smoked cheese mash and French peas

### SUNDAY ROAST

All served with roast and mashed potatoes, Yorkshire pudding, seasonal vegetables and gravy

Chicken breast

Loin of pork

Sirloin of beef

### DESSERTS

Syrup sponge with proper custard  
Ice cream selection, with raspberry sauce  
Chocolate brownie with honeycomb and salted caramel ice cream  
Three cheese selection, with chutney, grapes and crackers

*Please inform us if anyone in your party has a food allergy before ordering.  
(v) – Vegetarian. Please ask to see the gluten free menu.*

**\*\*We'll donate £1 everytime you order this dish to Action Against Hunger throughout September and October\*\***