

THE
INN
On The
GREEN
SUNDAY MENU

SMALL PLATES Any 3 for 13.00

Rosemary salted chips (v) (gfa) 4.25
(add cheese, chorizo or bacon bits for 1.50 each)

Breaded halloumi & sweet chilli salsa (v) 5.25

Homemade garlic bread (v) 4.00
(add cheese, bacon bits or chorizo for 1.50 each)

Mixed olives with sun dried tomatoes, 5.50
feta cheese & homemade bread (v)

Pigs in blankets with honey & grain 5.25
mustard glaze (gfa)

KIDS MENU

Kids Roast 6.50

Ham, Egg & Chips with Side Salad 5.50

Fish Fingers, Chips & Peas 5.50

ROASTS

14.00

Served with roast potatoes, parsnips, carrots, Savoy cabbage, braised red cabbage, carrot puree, broccoli cheese & Yorkshire pudding
(vegan with roast courgette & extra veg to replace broccoli cheese & Yorkshire)

Pork Belly Stuffed with Sage & Apricot

Topside of Beef

Leg of Lamb

Chicken Supreme

Walnut & Apricot Bake

Leek & Red Pepper Rosti (ve)

MAINS

Honey roast Ham, eggs & chips with salad 12.50

**Roast salmon fillet with crushed new potatoes, 13.00
roast courgette & parsley sauce**

PUDDINGS

Dark Chocolate Brownie 5.00
With chocolate ice cream & white chocolate sauce (gfa)

Sticky Toffee Pudding 5.00
With toffee sauce & vanilla ice cream

Blueberry Bakewell 5.00
Blueberry bakewell with raspberry sorbet

Ice Cream & Sorbets Selection 5.00
Selection of ice creams & sorbets
(Vanilla, chocolate, strawberry)
(Lemon, mango, raspberry)

Cheese Board 6.00
Cheese board of brie, stilton & cheddar with crackers, grapes & date chutney

(v) - vegetarian, (ve) - vegan, (gf) - gluten free,

(gfa) - gluten free available

Please ask to see our vegan menu

If you have any allergies please let us know