

Sunday Menu

One course £11.95

Two courses £15.95

Three courses £19.95

Appetizers

Chefs Homemade Soup of The Day

A hearty bowl of freshly made soup served with a toasted bread roll

Kirkby House Farmhouse Pâté

Chefs own pâté with fresh leaves and handmade red onion chutney

Fresh Water Crayfish

A bed of mixed leaves topped with fresh water crayfish drizzled with Marie rose sauce

Mushrooms in a creamy Stilton sauce

Sauté closed cup mushrooms finished in a fresh double cream and Stilton sauce with crusty bread and a salad garnish

Fresh Fanned Melon

Honey Dew fanned and drizzled with a mango coulis

Entrees

Roasted Welsh Lamb

Roasted welsh lamb, cooked with rosemary, finished in a thick
lamb jus

Traditional Crown of Norfolk Turkey

Norfolk crown of turkey served and apricot stuffing with a
velvety gravy

Slow Roasted Scottish 28-day Matured Beef

Aged beef served with homemade apricot stuffing and glazed in
chef's famous gravy.

English Stuffed Belly of Pork

English Belly of Pork rolled with our savoury stuffing & apple
sauce

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Everything served with rosemary roast potatoes, hand raised Yorkshire
and seasonal vegetables.

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Try one our specially selected Wines ask one of the team for a wine
list

Should you have any special requirements our Chef will be happy to
talk to you just ask a member of the team

Dessert

Stilton Cheddar Slate (£2.00 supliment)

A stilton and mature cheddar platter crackers dairy butter and
Greek olives

Morello Cherry and coconut Crumble

Morello Cherries and a smooth syrup covered in a traditional
Crumble with a hint of coconut

Homemade Treacle in a cup

Homemade treacle sponge in a cup served with homemade
custard or a scoop of homemade ice-cream.

New-York cheese cake (GF)

Classic Vanilla flavour cheesecake accompanied with a mango
coulis

Homemade jam roly-poly

Fresh raspberry jam, and suet pastry served with Devon
Custard

A homemade Chocolate Sponge

Homemade sponge in a cup served with Devon custard or a
scoop of ice-cream.