

SUNDAY MENU

2 Courses £25 ----- 3 Courses £29

Creamy Garlic Mushrooms (VE)(V)

A combination of mixed mushrooms served in a creamy garlic sauce on toasted ciabatta

Caramelised Onion Scotch Egg

Served with Dijon mustard mayo

Smoked Mackerel Paté (GF)*

Served with toasted bruschetta

BBQ Burnt Ends (GF)*

slow cooked bbq beef brisket, on a bed of sesame slaw

Panko Coated Brie (V)

Served on a bed of caramelised onions and rocket

Choice of Roast Meat or Pickerels Vegan Bake

Roast Potatoes, Yorkshire Pudding, Glazed Parsnips & Carrots, Buttered Cabbage, Cauliflower Cheese & Gravy

Lemon & Spring Green Risotto (VE) (GF)

Asparagus, kale, spinach, leek & peas

Salmon En Croute

Served with green beans, roasted new potatoes and a chive hollandaise sauce

Pickerels Smoked Cheddar Cheeseburger

Topped with tomato, gherkins, salad & pickerels burger sauce. Served with hand cut chips & onion rings.

Spiced Aubergine Flatbread (VE)

Add Halloumi (V)

Moroccan spiced aubergine and chickpea stew served on a grilled flatbread with houmous & sesame slaw

Chocolate Brownie & Ice cream (GF)

Sticky Toffee Pudding (VE) (V)

Cherry Crumble Tart

Tiramisu Swiss Roll

Rolo Cheesecake

* GF* means there are gluten free versions of the dish available upon request. Please make your server aware of any allergens. V is Vegetarian & VE is Vegan.