



# Sunday Lunch Restaurant

Sunday 11.45am till 4pm

## Starters

A bowl of piping hot homemade soup with fresh tiger bread and butter  
**£4.45**

Beer battered tiger prawns and duck spring rolls, sweet chilli dip and honey, soy  
and sesame glaze  
**£5.95**

Grilled spiced chicken fillets on a warm salad of roasted sweet potatoes, peppers  
and red onion with creamy Cajun dressing  
**£4.95**

Stir fried mushrooms set on ciabatta garlic crouton with smoked chilli and  
Monteray Jack cheese sauce with bacon lardons  
(Vegetarian option available)  
**£4.95**

12 Hour slow roasted belly pork with crispy crackling, red onion marmalade and  
black pudding chips with a thyme and redcurrant jus  
**£5.95**

## Roasts

*All roasts are served with roasted potatoes, creamy mashed potatoes, freshly  
cooked vegetables and rich roast gravy*

Roast topside of beef with Yorkshire pudding (slow roasted, tender and served  
well done)  
**£10.95**

Roasted rump of lamb with rosemary stuffing and Yorkshire pudding  
**£11.95**

Roasted pork loin with our homemade sausage stuffing and Yorkshire pudding  
**£10.95**

Roasted breast of free range chicken with our homemade sausage stuffing and  
Yorkshire pudding  
**£10.95**

**Please turn over for Specials and  
Desserts**

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## Specials

Roasted Mediterranean vegetables and fusilli pasta in rich tomato sauce with  
grated parmesan and grilled cheesy garlic bread (V)

**£9.95**

Malayan chicken curry with basmati rice, home cut chips and  
Poppadom

**£10.95**

Deep fried beer battered 10oz cod fillet with mushy peas, home cut chips and  
dressed salad leaves

**£11.95**

Pan fried salmon fillet set on seasoned mashed potato with sugar snap peas  
with a chorizo and basil bisque

**£13.95**

Chargrilled 10oz sirloin steak with buttered corn on the cob, saute mushroom,  
grilled tomato, breaded onion rings and home cut chips

**£21.95**

## Desserts

Warm chocolate sponge with a melting Lindt chocolate sauce and vanilla  
ice cream

**£5.25**

Hot Pudding of the Day

**£4.95**

Banoffee Eton mess with butterscotch sauce

**£4.95**

Homemade mint Aero chocolate cheesecake with white chocolate dipped  
waffle fingers

**£5.95**

Simply ice cream medley with sugar curl and pompadour fan wafer  
Choose any three flavours

Vanilla Bean—Caramel—Strawberry—Chocolate—Pistachio—Honeycomb

**£4.95**

The Moorings Cheeseboard

Featuring Ford Farm mature cave aged cheddar, cranberry  
Wensleydale, Cropwell Bishop stilton and creamy Belgian camembert.  
Served with biscuit selection, date cake, grapes and red onion chutney

**£7.50**