

KIDS MENU

Under 12's

STARTERS

GARLIC BREAD SLICES

add cheese for £1

SOUTHERN FRIED CHICKEN FILLETS

with BBQ Dip

MOZZARELLA BREADED STICKS & BBQ DIP

MAINS

STRETCHED DOUGH

thin & crispy, topped with Napoli sauce, buffalo
mozzarella and roast ham

CHICKEN & MUSHROOM LINGUINE

with garlic bread

QUARTER POUNDER CHEESE BURGER

with fries

FISH GOUJONS

with fries & peas

SOUTHERN FRIED CHICKEN

Goujons of chicken with fries & peas

DESSERT

TRIO OF ICECREAM WITH

SAUCE & WAFERS

ADD

BELVOIR SPARKLING CORDIALS

served over ice with soda water Choose from:
Raspberry & Lemon, Blackcurrant & Blueberry,
Honey Lemon & Ginger

FOR £1.25

2 COURSES £5.00

3 COURSES £7.00

SILVERS

BAR RESTAURANT LATE LOUNGE

SUNDAY LUNCH

At its Best!

STARTERS

SOUP OF THE DAY

with a warm roll and butter

PRAWN COCKTAIL

On a bed of iceberg lettuce with tomato, cucumber and a wedge of lemon in a rich Marie Rose sauce, with bread and butter

CREAMY GARLIC MUSHROOMS

On toasted ciabatta

SMOKED HADDOCK & POACHED EGG

On sautéed spinach with lobster sauce

MAINS

THE SUNDAY ROAST

3 Freshly roasted hand carved joints of meat.

Served with seasonal vegetables, freshly cooked roast potatoes in goosefat with homemade Yorkshire puddings & with a jug of rich onion gravy

PIE

Choose a freshly homemade pie served with a side of greens, crushed baby potatoes or chunky chips with a pot of gravy.

STEAK & ALE • LAMB HOTPOT • CHICKEN HAM & LEEK

ROASTED PEPPERS

Zucchini, quinoa wholegrain chia seeds, spinach, buffalo mozzarella, in a smoky Napoli sauce, served with roast garlic cherry tomato & slices of pan fried baby potatoes with a hint of garlic & fresh chilli

LARGE HADDOCK

Beer battered golden fried, hand cut double fried chips, mushy peas, tartare sauce & bread & butter

DESSERTS

RASPBERRY & WHITE CHOCOLATE CHEESECAKE

A creamy baked vanilla and white chocolate cheesecake, rippled with raspberries and finished with a clotted cream mousse and a sprinkling of chocolate curls

STICKY CHOCOLATE & ORANGE CAKE

A moist and gooey orange sponge with pockets of sticky orange curd, smothered with rich chocolate ganache

BIG BRAMLEY APPLE PIE

A rich and sweet shortcrust pastry case packed with crunchy Bramley apples served with ice cream or custard

LEMON MERINGUE PIE

A traditional shortcrust pastry case with zesty lemon filling, topped with a generous helping of meringue

2 COURSES £11.50 • 3 COURSES £14.50

SILVERS

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