

SUNDAY MENU

Gluten Free options are available on this menu as denoted GF.
Please specify if you would like a GF option to avoid confusion.

Starters

CHEFS HOMEMADE SOUP OF THE DAY. With crusty bread GF 6.25 (v)

PRAWN COCKTAIL. With a Marie Rose sauce, bread GF 7.95

DEEP FRIED CHICKEN WINGS. Sweet chilli or bbq sauce & a side of blue cheese dressing 6.95

CHEFS PATE. Rocket and red onion chutney, served on rustic toast GF 6.55

CIABATTA GARLIC BREAD. 3.50. With cheddar or blue cheese. 4.50

Roasts

Locally sourced and freshly cooked on the day. All served with honey roasted carrots & parsnips, seasonal vegetables, local ale Yorkshire pudding, roast potatoes & house gravy

TOPSIDE OF BEEF. 13.95

CHICKEN. 13.95

LAMB. 14.95

ALL MEATS. 17.45

MEAT FREE. With all the trimmings above (v) 10.95

Gluten Free gravy and no Yorkshire pudding is optional.

Mains

CHEFS HOMEMADE LASAGNE. Served with garlic bread & side salad 12.95

CHEFS HOMEMADE PIE OF THE DAY. Served with fries, peas & gravy 14.95

BREADED SCAMPI. Served with fries, peas, tartar sauce 11.95

INN ON THE PONDS BURGER. Double burger, cheddar, gherkin, brioche bun, salad & fries GF 14.95

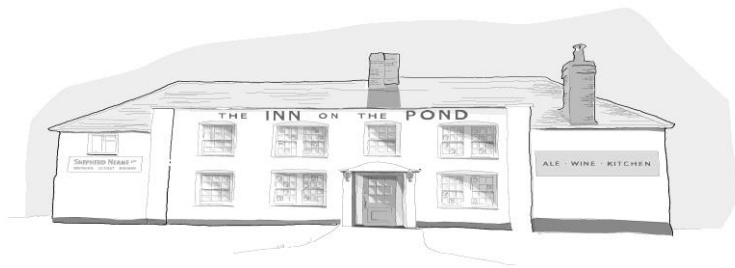
SIRLOIN STEAK. Served with fries, flat mushroom, confit tomato & peas GF 19.95

Peppercorn or blue cheese sauce 2.50

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know in advance.

Fish dishes may contain bones. All weights are approximate when uncooked.

Written allergy information is available on request. V Suitable for vegetarians VG Suitable for vegans GF Gluten Free



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Sides

Fries GF, Triple Cooked Chips GF, Sweet Potato Fries GF, Fried Halloumi GF, 3.25
Cauliflower Cheese, Pigs in Blankets, Garlic Bread, Bread & Butter, Onion Rings 3.25
Seasonal vegetables GF, side salad GF 2.50
Yorkshire Pudding 1.00
Cheesy chips GF 4.50

Desserts

CHOCOLATE BROWNIE. With ice cream, custard or cream GF 6.25
CHEFS CRUMBLE. With ice cream, custard or cream 6.25
STRAWBERRIES & CREAM. As it says, fresh strawberries & cream GF 6.25
CHEESECAKE. With ice cream, custard or cream 6.25
CHOCOLATE & ORANGE TART. With ice cream, custard or cream GF 6.25
CHEESE BOARD. 3 Cheeses, grapes, celery, onion chutney & crackers 8.95
ICE CREAM. Per Scoop 1.50 Vanilla - Chocolate - Strawberry - Salted Caramel
LEMON SORBET. Per Scoop 1.50

After Dinner Drinks

TEA

Breakfast (decaf available), Earl Grey, Green, Peppermint. 1.95

COFFEE

Decaf option available

Americano 2.20 - Cappuccino 2.40 - Espresso 1.95
Flat White 2.45 - Latte 2.35 - Espresso Double 2.25

HOT CHOCOLATE. 2.60

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