

benedicts

SUNDAY MENU

2 course £19.95

3 course £23.95

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STARTERS

Soup of the Day 6.5
Bread roll and proper butter.

Cheesy Garlic Bread 7
Salad garnish, garlic mayo.

Chicken & Bacon Caesar Salad 7.5
Smoked bacon, chicken, baby leaves, Parmesan, croutons, Caesar dressing.

Classic Chicken Wings 8.5
Choice of - Franks hot sauce, Korean BBQ, plain.

Prawn & Apple Cocktail 7.5
Salad leaves, tangy Marie Rose, charred lemon, diced apple, wheaten bread.

Salt 'n' Chilli Chicken 7.5
Crispy salt 'n' chilli chicken strips, sweet chilli sauce, dressed salad garnish.

MAINS

Roast Dinners :
All served with chefs potatoes, vegetables and roast gravy.

Roast Turkey, Ham and Stuffing 17

Slow Cooked Roast Beef & Yorkshire Pudding 17.5

Roast Leg of Lamb 17.5

Honey Roast Gammon Steak 17

Peppered Chicken Stack 17
Creamy champ, pepper sauce, tobacco onions.

Benedicts' Beef Burger 16
Rocket, red onion, tomato relish, pickle, pepper mayo, skinny fries.

10oz Sirloin Steak (£10 Supplement on set menu) 28
Roast Portobello mushroom, roast tomato, onion rings, pepper sauce, chips.

Sun Blushed Tomato, Wild Mushroom & Sweet Pea Linguni 15
Linguni pasta, white wine cream, Parmesan shavings, garlic slice.
Vegan Option - Basil & Pesto
Add Chicken - 4

DESSERTS

Cheesecake of the Day 7
Ask your server for details.

Sticky Toffee Pudding 7
Warm toffee sauce, vanilla ice cream.

Hot Chocolate Fudge Cake 7
Hot chocolate sauce, vanilla ice cream.

Eton Mess 7
Meringue pieces, mixed berries, fresh cream, mixed berry coulis.

Smoked Cod Fillet 18
Sundried tomato & spring onion mash, bacon, leek & pea cream sauce, charred lemon, crispy leeks.

Salt 'n' Chilli Chicken 17
Crispy salt 'n' chilli chicken strips, honey chilli sauce, crunchy salad, naan bread.

A discretionary 10% gratuity is added to tables of 6 or more, which goes directly to your server.

FOOD ALLERGIES AND INTOLERANCES: When making your order, please speak to our staff about the ingredients in your meal. Please be advised that food allergens are handled in the kitchen. In some cases, allergens may be unavoidably present due to shared equipment or the ingredients used.