**At The Bowler’s Arms  
Sunday 26th March 2017**

**To Start**Chicken liver pate with crusty bread and red onion chutney

Deep fried Halloumi with sweet tomato & chilli jam (v)

Classic prawn cocktail with Marie-Rosesauce

**To Follow**Roast topside of beef with all the Sunday trimmings  
Chicken & peanut curry in a crisp basket with basmati rice

Lemon sole goujons with chips and garden peas

Sweet potato and spicy bean bake served with garlic bread (v)

**To Finish**Caramel shortbread mousse with chocolate ganache

Eton Mess sundae

Steamed treacle sponge with hot creamy custard

**2 courses £13.50**

**3 courses £16.50**