



SUNDAY MENU

Starters

Soup of the day with warm bread £5.25 v gf*

Moroccan hummus, pitta bread, light salad £5.25 v gf*

Beer battered fish goujons with tartare sauce £5.95 gf*

Vegetable spring rolls, crunchy salad, sweet and sour dip £5.95 v

Tempura king prawns with sweet chilli dip, light salad £6.95 gf*

Home-made black pudding, hash brown, poached egg, Dijon hollandaise £7.95

Honey and mustard glazed pigs in blankets, light salad, mustard mayonnaise £5.95

Cherry tomato, goats cheese and red onion bruschetta, light salad £5.95 v

Three cheese, spring onion and chilli nachos served with tomato and chilli compote and sour cream
£5.95 v

Mains

Roast rump of beef, roast potatoes, carrot and swede mash, cauliflower cheese, savoy cabbage, green beans, garden peas, Yorkshire pudding and gravy gf* £14.95

Roast pork loin, roast potatoes carrot and swede mash, cauliflower cheese, savoy cabbage, green beans, garden peas, sage & onion stuffing, wholegrain mustard sauce gf* £13.95

Roast pheasant breast wrapped in bacon, roast potatoes, carrot and swede mash, cauliflower cheese, savoy cabbage, green beans, garden peas and gravy gf* £13.95

Pan seared fillet of Seabass with a salad of warm new potatoes, green beans, fennel, peas and spinach bound in a herb pesto £17.95 gf

Chicken or King prawn linguini bound in sun blushed tomato & chilli dressing served with garlic ciabatta
£14.95 gf*

Pan fried bacon steak, double fried eggs, peas, chunky chips £13.95 gf

Pie of the day served with hand cut chunky chips and peas £13.95

Fillet of beer battered fish, chunky chips, homemade mushy peas £14.95 gf*

Steaks

8oz pan seared ribeye steak £23.95 gf

All steaks served with chunky chips, roasted mushroom and tomato, watercress and rocket salad

Add sweet and sour king prawns £3.95 gf, Green peppercorn and brandy sauce £3.00 gf

V Vegetarian, gf Gluten Free, gf* gluten free option of this dish available please ask the server when placing your order, V vegan, V* vegan option of this dish available please ask the server when placing your order.

All dishes are prepared in an environment which is not free from nuts, seeds, gluten or lactose, therefore all dishes may contain traces of these and other allergens. If you have a question about any aspect of the menu or have a special dietary requirement please speak to your server. All prices include VAT.



Blue cheese sauce £3.00 gf

Vegetarian/Vegan Mains

Nut Roast with roast potatoes carrot and swede mash, cauliflower cheese, savoy cabbage, green beans, garden peas, Yorkshire pudding and gravy v £13.95

Homemade vegetable Madras, with pilau rice, naan bread £13.95 gf* ①*

Smoked chickpea, roquito peppers, sun blushed tomatoes, olives, spring onion, marinated artichoke, toasted pine nuts and mixed leaf salad, green pesto, breaded halloumi v gf* ①* £14.95

Sides

Bowl of roast potatoes GF £3.50

Yorkshire puddings x4 £2.00

Dressed mixed salad £3.50 gf

Marinated olives (v) £3.95

Seasoned wedges with melted cheese & chilli £3.95

Warm breads with olive oil and balsamic (v) £3.95
gf*

Chunky chips £3.50 gf*

Garlic ciabatta (v) £3.50 gf*

French fries £3.50 gf*

Garlic ciabatta with cheese (v) £4.25 gf*

Onion rings £3.00 gf*

Sweet potato fries £3.50 gf*

Sweets

Summer berry mess £6.25 v gf*

Salted caramel profiteroles, chocolate sauce v £6.50

Belgium waffles, vanilla ice cream, toffee sauce, £6.75 v

Vanilla crème brulee, berry compote, shortbread biscuit £6.25 v gf*

Glazed lemon tart, mixed berry compote, lemon sorbet £6.75 v

Chocolate fudge cake, chocolate sauce, vanilla ice cream ①* £6.50

Mixed ice creams, strawberry, vanilla, chocolate £5.25 two scoops £3.50 one scoop £1.75 gf v

Mixed sorbets, blackcurrant, mango, lemon £5.25 Two scoops £3.50 scoop £1.75 gf ①

Cheeseboard, mixed cheeses, red onion and orange chutney, celery and apple, candied walnuts £7.95 gf*

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