

SUNDAY MENU

STARTER £7.50

SOUP OF THE MOMENT (GFA)

Please ask your server. Served with warm ciabatta bread & butter

CREAMY GARLIC MUSHROOMS (GFA) (V)

Served with warm ciabatta bread and butter.

CRISPY SALT & CHILLI SQUID

Lemon mayonnaise & peashoots

CRISPY FRIED STICKY KOREAN CHICKEN STRIPS

Pea shoot, chilli & spring onion

HALLOUMI FRIES (GFA)

Sweet chilli jam, pea shoot salad.

MAINS £17.95

SLOW ROASTED TOPSIDE OF BEEF

Served with homemade Yorkshire pudding, roast potatoes, honey-roasted parsnips and a rich homemade gravy

FISH OF THE DAY

Served with roast potatoes and honey-glazed parsnips. +£3.50 supplement

SUCCULENT ROAST CHICKEN BREAST

Served with roast potatoes, honey-roasted parsnips, pigs in blankets and apple & sausage meat stuffing, complemented with a rich homemade gravy

ROAST SHARING PLATTER £24.50 PER PERSON

Slow roasted topside of beef & succulent roast chicken breast. Served with all the trimmings including our very own Yorkshire puddings, slow roasted pulled pork, apple & sausage meat stuffing, pigs in blankets & baked camembert (perfect for dipping pigs in blankets in!)

BAKED MUSHROOM BOURGUIGNON PIE (V)

ALL OF THE ABOVE SERVED WITH CARROT & SWEDE MASH, CIDER STEAMED RED CABBAGE, BUTTERY GREEN VEGETABLE MEDLEY AND CAULIFLOWER CHEESE TOPPED WITH CRISPY FRIED ONIONS. ALSO SERVED WITH THE CHOICE OF NEW POTATOES OR CREAMY GARLIC POTATOES.

WANT THE BEST OF BOTH MEATS? NO PROBLEM! ASK YOUR SERVER FOR BOTH MEATS WHEN ORDERING. +£4 SUPPLEMENT.

HOMEMADE COCONUT MASALA (VE) (GFA) £17

Homemade coconut-infused curry, with courgette, mixed peppers, onions and sweet potatoes. Served with basmati rice. Add chicken +£4

HOMEMADE CARBONARA (GFA) £19.50

Homemade creamy chicken and bacon carbonara tossed together with linguine, finished with parmesan and crispy bacon pieces.

BEER BATTERED COD £20

Served with homemade tartare sauce, mushy peas and skin-on chips

DESSERTS £7.50

MILKYBAR CHEESECAKE

Served with homemade white chocolate ganache and Milkybar chocolate. Served with vanilla ice cream or pouring cream

ETON MESS SUNDAE (GFA)

Vanilla layered ice cream, homemade raspberry compote, meringue pieces, topped with whipped cream.

KINDER WAFFLE

Warm Belgian waffle, Nutella, white chocolate sauce, milk chocolate sauce & Kinder pieces. Served with ice cream.

HOMEMADE STICKY SALTED CARAMEL PUDDING

Homemade salted caramel sauce, Cadbury crunchie pieces & Vanilla ice cream

VEGAN CHOCOLATE TRUFFLE TORTE (GFA)

A chocolate biscuit base topped with Belgian chocolate truffle mousse, finished with chunks of chocolate brownie and chocolate crumb. Served with vegan ice cream.

Dishes that can be altered to Gluten free will have the (GFA) symbol next to them, (VE) stands for Vegan and (V) stands for Vegetarian. Dishes may be altered to ensure your needs are met.

PLEASE ASK A MEMBER OF STAFF FOR MORE INFORMATION.