

Sunday Menu



Starters

Soup of the day with a mini tin loaf £6

Smoked chicken, bacon and mozzarella arancini with tomato and basil salsa £6.5

Roquefort and fig salad with peppered pecans^{(M) (GF)} £6.5

Whitebait with lemon mayonnaise and salad garnish £6

Sweet potato falafels with houmus and peperonata^{(DF) (VG)} £6

Mains

6oz rump steak served with home cut chips, roasted tomatoes, button mushrooms and a side salad^(GF) £14

Red wine, thyme and garlic marinated roasted chicken breast supreme with creamy mash, pancetta, baby onions and wild mushrooms £15

Vegetable penang curry with basmati rice and cucumber salad^{(DF)(VG)} £12

Beer battered plaice with home-cut chips, garden peas, a salad garnish and tartare sauce £13

Chestnut, Brussel sprout and wild mushroom tagliatelle with crispy sage and brown butter^(M) £11

Oven roasted salmon with crushed new potatoes, wilted spinach and a leek fish cream sauce £13.5

Mince beef and onion pie with creamy mashed potatoes, sautéed greens and gravy £13

Winter warmer beef burger with guacamole, crispy bacon, tomato, baby gem lettuce and a chilli jam, served with home cut chips and onion rings £14.5

Sunday Roasts

Roast sirloin of beef with horseradish sauce and gravy £14

Roast chicken breast supreme with sage and onion stuffing and gravy £12

Roast gammon with honey and mustard gravy £11

Red lentil, sundried tomato and apricot nut roast with vegetable gravy^{(VG)(N)} £11

Served with roasted potatoes, carrots and parsnips, Brussel sprouts, green beans and savoy cabbage

Sunday Offer

Add any starter or dessert for £5 when you have a roast as your main course

Please advise staff if you have any food allergies or intolerances. We will do all we can to accommodate your dietary requirements, however cannot guarantee that foods do not contain traces of any allergens.

Sides

Chips £2 | £3

Cheesy chips £3.5

Stilton cheesy chips £3.5

Homemade onion rings £2.5

Garlic bread £2 | with cheese £2.5

Vegetables of the day £2.5

Side salad £3

Roast potatoes^(V) £2.5

Desserts

Crumble of the day^(VG) with custard, ice cream or dairy free ice cream £6

Sticky toffee pudding with toffee sauce and vanilla ice cream £6

Chocolate and salted caramel tart with Chantilly cream £6.50

Lemon crème brulee with shortbread and fresh raspberries £5.5^(N)

Honey and blackberry rice pudding with clotted cream and gin-soaked blackberries £6.5

A selection of ice-creams and dairy free ice cream £5^(GF)

A selection of cheese served with chutney and biscuits £8 | £11

Children's Menu

Starters

Soup of the day served with a mini tin loaf^(V) £2.5

Garlic bread with cheese^(V) £2.5

Mozzarella sticks with barbeque sauce^(V) £3

Mains

Battered fish of the day, chips and salad £6.5

Scampi, chips and peas £5.5

Beef burger, chips and onion rings £6.5

Any of our Sunday roasts £6

Desserts

Crumble of the day^{(DF)(VG)} with custard or ice cream £2.5

Chocolate brownie with ice cream £2.5

Sticky toffee pudding with custard £2.5

Ice-cream with sauce and sprinkles £2.5

Sous Chefs: George Reynolds

(Gratuities at your discretion)

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