



SUNDAY MENU

12.30PM-9PM

2 Course £25.50 | 3 Course £30.50

STARTER MENU

Chef's Homemade Soup of the Day £8
Wedge of warm Sourdough
(V) (GF available)

Bruschetta £9
Topped with Tomatoes, Red Onion, Basil,
Olive Oil, Balsamic Glaze & Mozzarella
(V)(GF Available)

Fresh Ogen Melon £9
with Seasonal Fruits and a refreshing
Champagne Sorbet (Vegan) (GF)

Salt & Pepper Chicken Wings £10
Topped with Spring Onions & Fresh Chilli
(GF)

Steamed Mussels & Creamy Garlic & White Wine sauce £11
with a wedge of warm Sourdough
(GF available)

BAGUETTE MENU

ALL £11.50 EACH

All baguettes available as GF

Served with Roast Potatoes &
a Pot of Homemade Gravy

Honey Roast Gammon Ham
Mustard Mayonnaise

Roast Beef Sautéed Onions

SIDE DISHES

Bread and Butter (V) £2.50

House Side Salad (V,VE,GF) £5

Shoestring Fries (V, Ve, GF) £5

House Chips (V, Ve, GF) £5

Garlic Ciabatta (V) £5

Cheesy Garlic Ciabatta (V) £5.50

House Onion Rings (V) £6

Curry Complements:- £6

Poppadom's, Mango Chutney,
Mint Yoghurt, Lime Pickle (V)

VEGAN DISHES

Red Pesto Fettuccine £16
with ribbons of Zucchini & Cherry Tomatoes (Vegan)

Tian of Mediterranean Vegetables £17
with Sweet Roasted Shallots accompanied by a Cucumber
Relish & Balsamic Reduction (Vegan) (GF)



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ROAST LUNCH

Roast Potatoes | Mash Potatoes | House made Yorkshire
Pudding Seasonal Vegetables (GF without Yorkshire Pudding)

Sunday Roast sides upgrades:

6 Roast Potatoes £4.00 | 8 Pigs In Blankets £4.50

Honey Roast Gammon Ham	£15.95	Nut Roast	£15.95
Parsley Cream Sauce		Red Wine & Orange Jus (V)	
Half Roast Chicken	£16.50	Roast Beef	£16.95
Pigs in Blanket Homemade Stuffing Traditional Pan Gravy (GF available on request)		Red Wine and Thyme Jus	

MAINS

Hand Battered Cod and Chips (GF on request)	£17
Mushy Peas, Tartare Sauce, Lemon Wedge	
Minted Lamb Burger	£17.50
Tzatziki Sauce, Crisp Lettuce, Beef Tomato, Fries, Onion Rings	
Chicken Madras (GF without Nann Bread)	£18
with Coconut Scented Rice Poppadom, Naan Bread, Mango Chutney	

DESSERTS

Panache of Ice cream Fresh Strawberries & a Chocolate Curl (V)(GF)	£8
Lemon Posset Topped with Summer Fruit Homemade Shortbread (V)(GF without shortbread)	£9
Raspberry & Gin Cheesecake Passionfruit Coulis & Fresh Berries (Vegan)(GF)	£9
Strawberry Eton Mess Fresh Strawberries, Meringue, Whipped Double Cream (V)(GF)	£9
Warm Chocolate Fondant Mint Chocolate Chip Ice Cream (V)	£9



CHILD'S MENU

Under 12s Only

12PM-9PM

1 COURSE £9 | 2 COURSES £12 | 3 COURSES £15

STARTERS

Soup of the Day (V)(GF on request)
Wedge of Warm Sourdough Bread

Garlic Bread (V)(GF on Request)
Salad Garnish

Fan of Melon (Vegan)(GF)
Passionfruit Coulis & Fresh Fruit

MAINS

Roast Beef (GF on request)
Mash & Roast potatoes | Seasonal vegetables | Traditional gravy

Honey Roasted Gammon Ham (GF on request)
Mash & Roast potatoes | Seasonal vegetables | Parsley Cream Sauce

Tomato and Basil Pasta
Topped with Cheese | Garlic Bread

Mini Fish and Chips(GF on Request)
Mushy Peas

Breaded Chicken Strips (GF on Request)
Fries | Garden Peas or Beans

DESSERTS

Panache of Ice Cream (V)(GF)

Strawberry Eton Mess (V)(GF)
Fresh Strawberries | Crisp Meringue | Whipped Double Cream

Chocolate Brownie (V)
Chocolate Sauce | Ice cream