



SUNDAY MENU

12.30PM-9PM

2 Course £24.00 | 3 Course £30.50

STARTER MENU

Warm Sourdough with Olive Oil & Balsamic Vinegar (Ve)(GFA) £6.50

Chef's Soup of the Day £8
Wedge of warm Sourdough (V)(GFA)

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

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

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

Tempera Battered with Prawns £10
Sat on a bed of Pea Shoots with a Lime and Sweet Chilli Dipping Sauce

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

BAGUETTE MENU

ALL £11.50 EACH

Served with Roast Potatoes & a Pot of Homemade Gravy

Honey Roast Gammon Ham
Mustard Mayonnaise (GFA)

Roast Beef
Sautéed Onions (GFA)

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

Hassle-back Potatoes £5

Cheesy Garlic Ciabatta (V) £5.50

House Onion Rings (V) £6



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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		Vegan Gravy (ve)	
Half Roast Chicken	£16.50	Roast Beef	£16.95
Pigs in Blanket Homemade Stuffing		Traditional House Gravy	
Traditional House Gravy(GFA)			

MAINS

Red Pesto Fettuccine	
with ribbons of Zucchini & Cherry Tomatoes (ve)	£16
Hand Battered Cod and Chips	
Mushy Peas, Tartare Sauce, Lemon Wedge (GFA)	£17
8oz Beef Burger	
Topped with Streaky Bacon & Emmental Cheese, with Crisp Lettuce, Beef Tomato, Fries, Onion Rings & a Spicy Tomato Salsa (GFA)	£17.50
Minted Lamb Burger	
Tzatziki Sauce, Crisp Lettuce, Beef Tomato, Fries, Onion Rings	£17.50
Chicken Madras	
with Coconut Scented Rice, Poppadom, Naan Bread, Mango Chutney (GF without Naan Bread)	£18

DESSERTS

Panache of Ice cream Fresh Strawberries & a Chocolate Curl (v)(GF)	£8
Raspberry & Gin Cheesecake Passionfruit Coulis & Fresh Berries (ve)(GF)	£9
Strawberry Eton Mess Fresh Strawberries, Meringue, Whipped Double Cream (v)(GF)	£9
Warm Chocolate Fondant Vanilla Ice Cream (v)	£9

GF - Gluten Free | GFA - Gluten Free Available | Ve - Vegan | V - Vegetarian