



SUNDAY MENU

12.30PM-9PM

1 course £18.95 | 2 Course £24.95 | 3 Course £30.95

STARTER MENU

Chef's Soup of the Day

Wedge of warm Sourdough
(Ve)(GFA)

Tempura Wild Mushrooms

With Chefs Chilli seasoned Maldon
salt (Ve)(GFA)

Garlic & Honey seasoned Chicken Wings

On a bed of rocket and finished with
julienned chilli & spring onion (GF)

Miners Benedict

Toasted English muffin topped with
Halls black pudding, a soft poached
egg & a rich hollandaise sauce

Panko Breaded Pollock & Salmon Fish Cakes

Served on a bed of caper & lime
dressed shaved fennel, topped with
rocket (GFA)

CIABATTA MENU

ALL £12.50 EACH

Served with Salad Garnish & Fries

Roast Chicken Breast

Stuffing & Cranberry Sauce (GFA)

Roast Lamb

Minted Mayonnaise (GFA)

Roast Beef

Sautéed Onions & Mushrooms (GFA)

SIDE DISHES

Roast Potatoes (V, Ve, GF)	£4
Pigs in Blankets	£4.50
Braised Red Cabbage(Ve)(GF)	£4.50
Cauliflower Cheese(V)(GF)	£5
Seasoned Chunky Chips (V)(GF)	£5.50
Garlic Bread(V)(GFA)	£6
Cheesy Garlic Ciabatta (V)(GFA)	£6.50
House Onion Rings (V)	£6.50

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



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ROAST LUNCH

Roast Potatoes | Mash Potatoes | Seasonal Greens | Honeyed Carrots
House made Yorkshire Pudding (GF Yorkshire Puddings available)

Extra Roast Potatoes (V, Ve, GF) £4.50

Pigs in Blankets (GF) £5

Braised Red Cabbage (Ve)(GF) £4.50

Cauliflower Cheese (V)(GF) £5

Mushroom & Chestnut Wellington
with a Vegan Gravy (Ve)

Roast Beef
Traditional House Gravy (GFA)

Half Roast Chicken

Pigs in Blanket | Homemade Stuffing
Traditional House Gravy (GFA)

Roast Lamb

Traditional House Gravy (GFA)
(£3.00 supplement)

MAINS

Homemade Sweet Potato Burger

On a toasted Brioche bun with baby gem lettuce & beef tomato. Served with a salad garnish, Red Onion Marmalade, house onion rings & fries (Ve)(GFA)

Hand Battered Cod and Chips

served with Mushy peas & chefs chip shop style curry sauce (GFA)

Cheese & Bacon Burger

2 x 4oz patties, topped with crispy bacon, melted Brie cheese & a red onion chutney. On a toasted Brioche bun with baby gem lettuce & beef tomato. Served with a salad garnish, coleslaw, house onion rings & fries (GFA)

Slow braised beef ragu lasagne

6 hour braised pulled brisket of beef in a rich tomato ragu layered between lasagne pasta topped with a creamy sauce and melted mozzarella. Served with a crisp salad & garlic ciabatta

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DESSERTS

Trio of Sorbet – Champagne, Mango & Raspberry

Fresh Berries & Fruit Coulis (Ve)(GF)

Trio of Ice cream

Strawberries, Vanilla & Chocolate ice cream on a bed of crushed meringue with fresh berries & fruit Coulis (V)(GF) (Ve Available)

White Chocolate Crème Brulee

Served with fresh raspberries & chef shortbread (V)(GFA)

Winter Apple, Cherry & Cinnamon Crumble

Served with creamy custard (V)(GF)

Chef's Red Velvet Cake

Layered with cream cheese frosting served simply with a jug of pouring cream (V)

Homemade Sticky Toffee Pudding

Served with a rich creamy salted caramel sauce with Vanilla Ice Cream sat atop a biscoff crumb (V)(GF without biscoff crumb)

Black Forest Dessert

A homage to the black forest gateaux – luscious layers of creamy coconut, black cherry & rich chocolate filling baked a chocolate biscuit base served with a cherry compote (Ve)

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CHILD'S MENU

Under 12s Only

12PM-9PM

1 COURSE £9 | 2 COURSES £13 | 3 COURSES £17

STARTERS

Soup of the Day (V) (GF on request)

Wedge of warm sourdough bread

Garlic Bread (V) (GF on Request)

Salad garnish

MAINS

Roast Beef (GF on request)

Mash & roast potatoes | Seasonal vegetables | Traditional gravy

Roast Chicken (GF on request)

Pigs in blanket | House made stuffing | Mash & roast potatoes | Seasonal vegetables | Traditional gravy

Mini Cheeseburger

With fries & peas or beans (GFA)

Breaded Chicken Goujons

With fries & peas or beans (GF)

Fishfingers,

Chips & peas or beans (GF)

DESSERTS

Sticky Toffee Pudding with salted caramel sauce & vanilla ice cream
(V) (GF)

Chef Red Velvet Cake layered with cream cheese frosting served
simply with a jug of pouring cream (V)

Chocolate Brownie (V)

Chocolate sauce | Ice cream