

Sunday Menu 12 – 4pm

Artisan bread with olive oil & balsamic vinegar or whole roasted garlic - £4.50

Marinated Olives - £3.50

Starters

Chef's soup of the day, served with a wedge of fresh bread (VE) (GF*)	£6.00
Warm breaded Scotch egg, with mustard mayo & mixed leaf salad	£9.00
Creamy garlic & stilton mushrooms, with toasted granary bread (GF*) (V)	£9.00
Oriental salad with, crispy sweet chilli jackfruit, bamboo shoots, water chestnuts & hoisin dressing (VE) (GF)	£9.00
Slow cooked Korean BBQ pork ribs, served with homemade Kimchi (GF)	£9.50
Crispy chicken wings, with either hot buffalo or BBQ glaze, with celery & a creamy blue cheese dip (GF)	£9.50
Salt & pepper squid, with mixed leaf salad & sriracha mayo (GF)	£9.00
Gambas Pil Pil – King prawns in white wine, garlic & chilli with a wedge of fresh bread (GF*)	£9.50
Whole baked camembert, topped with pesto & pine nuts, with homemade garden chutney & toasted French baguette (V)(GF*)	£13.00

Mains

Roast topside of beef, with roast potatoes, homemade Yorkshire pudding, seasonal vegetables and traditional gravy Add homemade cauliflower cheese for two - £4.00 (GF*)	£18.00
Loin of roast pork, with roast potatoes, homemade apple sauce, seasonal vegetables and traditional gravy Add homemade cauliflower cheese for two - £4.00 (GF)	£18.00
Half roast chicken, with roast potatoes, sage & onion stuffing, seasonal vegetables and traditional gravy Add homemade cauliflower cheese for two - £4.00 (GF*)	£18.00
Roast shoulder of spring lamb, with roast potatoes, seasonal vegetables and traditional gravy Add homemade cauliflower cheese for two - £4.00 (GF*)	£21.00
Freshly battered haddock with skin on chips, homemade mushy peas & tartar sauce	£17.50
Confit duck, sausage, bacon & mixed bean cassoulet with chervil & lemon salsa Verde	£19.00
Crab & crayfish mac & cheese, topped with pangrattato, served with salad & garlic baguette	£21.00
Vegetable stir fry, with bok choy, broccoli, sesame rice noodles & black bean sauce (VE) (GF) Add prawns for £3.50 extra	£17.00
Casarecce pasta, in a pesto & pea sauce, with rocket & grated pecorino (V)	£17.00
Beef & mushroom pie, with creamy mash, sautéed garden peas & traditional homemade gravy	£19.00

All dishes are homemade & prepared fresh on the premises, therefore may contain traces of nuts.

Due to all food being cooked fresh to order, if ordering mains only or larger parties, please allow a minimum 30 minute wait, during busy periods this may be delayed longer. Any food allergies or intolerances, please speak to a member of staff prior to ordering your food.

(V) – Vegetarian (VE) – Vegan (GF) – Gluten Free – please advise if coeliac (GF*) – Can be amended to be GF

A discretionary 10% service charge will be added to tables of 10 or more