

SUNDAY MENU

STARTERS

Warm mini loaf, house butter, olives, pickles	5
Home made soup of the day (GF)	5
Prawn and crayfish cocktail, brown bread (GF)	7/13
Nduja and pecorino arancini, red pepper sauce	7
Calamari, fresh lemon, garlic aioli (GF)	7
Torched Mackerel, horseradish and mackerel pate, beetroot chutney (GF)	8.50
Whole baked camembert, crostini, red onion chutney	9

SUNDAY ROAST

Served with Yorkshire pudding, roasted potatoes, red cabbage in red wine, carrots, peas, broccoli and cauliflower cheese and house gravy.

Roasted sirloin of beef with sage, onion and pork stuffing	14.50
Roast lamb with sage, onion and pork stuffing	14.50
Roast pork with sage, onion and pork stuffing	14.50
Roasted chicken with sage, onion and pork stuffing	14.50
Nut roast with vegetarian gravy	12.50
Made for little kids (under 12's only) with small drink	
Kids Sunday lunch, fish goujons with fries or toad in the hole	7.95

MAINS

The Burger - 8oz beef burger, salad, mustard mayo, gherkin and fries	11
Add: - Cheese and bacon, cheese and jalapeno or blue cheese	2
Linguini puttanesca with capers and olives (GF) (add chorizo, chicken or prawns £2)	11
Red lentil dahl, sweet potato, cauliflower, chickpeas, kale, basmati rice (Vegan)(GF)	12
Panko breaded parmo chicken burger, marinara sauce, melted mozzarella, parmesan	13
Seared cod loin, savoy cabbage, red pepper sauce, queens scallops, roast potatoes	17
8oz Rump steak, Garlic flat mushroom, grilled tomato, onion ring and chips	18
Add: - Peppercorn / Blue cheese sauce	2

SALADS AND SIDES

Superfood salad with sweet potato, dried cranberries, seeds, quinoa, pistachios	8
Warm asparagus, green bean, avocado	10
(add chorizo, chicken or prawns £2)	
Garlic and rosemary new potatoes	5
Seasonal veg bowl	5
Skinny fries £3	Sweet potato fries £5
Add cheese and spring onion OR cheese, jalapenos and spicy mayo	2.50
Fried halloumi	5