

SUNDAY MENU



Starters

Baked Camembert 11 Toasted bloomer, plum chutney (*)	Halloumi Fries 8 Pomegranate, yogurt, zaatar (*)	Hummus 7 Flat bread, feta, balsamic oil (*,+)
Duck Bao Bun 9 Shredded duck, hoisin mayonnaise	Sticky Sausages 8 Garlic mayonnaise dip	Teriyaki Belly Pork Bites 7 Pickled cucumber, sesame seeds (*)
Chicken Ceasar 8 / 16 Chicken fillet, parmesan, bacon lardons, cos lettuce, Caesar sauce (*)	Bang Bang Chicken 8 Minted yoghurt drizzle, chilli, coriander (*,+)	Sharing platter 30 Bang bang chicken, sticky sausage & garlic mayo, haloumi fries, mac & cheese bites, salt & pepper calamari with caper mayo, nacho cheese, dirty fries, garlic bread
Fried Calimari 8 Caper mayo, lime	Black Pudding Cake 8 ½ Poached egg, mustard seed sauce (*)	

Roasts

Roast Beef 17	½ Roast Chicken 15
Roast Turkey 16	Roast Gammon 14
3 Meat Roast + £3 supp 19 (Beef, Turkey & Gammon)	Nut Roast 14

All our roasts are served with honey glazed carrot, swede mash, braised red cabbage, roast potatoes, seasonal greens, sage & onion stuffing, cauliflower cheese, rich pan gravy & Yorkshire pudding (*)

Mains

Fillet Steak 35 Peppercorn sauce, hand cut chips, tomato & mushroom (*)	Baked Salmon 19 Smashed pea and new potatoes, broccoli, horseradish hollandaise	King Prawn Linguine 19 Roasted peppers, creamed linguine, King prawns, chorizo
8oz Ribeye Steak 28 Peppercorn sauce, hand cut chips, tomato & mushrooms (*)	Seared Duck Breast 24 Sweet chilli noodles, spring roll, crispy cabbage	Grilled Sea Bass 19 Corn chowder, poached prawns, pickled red onion, citrus rice
Fish & Chips 18 Beer battered haddock, mushy peas, chunky chips, tartare, lemon (*)	Chicken Pie 17 Mash potatoes, peas, red cabbage and red wine gravy	Lemon & Pea Risotto 17 Mascarpone, pea shoots, chive oil parmesan (*)
Lamb Rump 24 Mediterranean vegetables, pearl cous cous, walnut pesto, mint yoghurt (*)	Steak Burger 16 8oz patty, cheese, streaky bacon, toasted bun, onion rings, fries. Add extra patty for £4 (+)	Chicken Katsu Curry 16 Fragrant rice, veg spring roll, prawn crackers (*,+)

Light Bites

Chicken Tikka Wrap 14 Mango chutney, pad Thai, minted yoghurt, onion bhajis (*)	Pepperoni Pizza 16 Handful of fries, rocket	Calamari Salad 15 Mixed leaves, tomato, peppers, lemon, olives & capers.
Bookies Sandwich 15 Toasted bloomer bread, steak strips, blue cheese, onion chutney, french fries, rocket (*)	Fish Finger Butty 12 Beer battered haddock goujons, minted mushy peas, hand cut chips, tartare sauce, sesame seed bun (*)	Crispy Beef Salad 15 Sweet chilli sauce, crispy noodles, mixed salad, lime (*)

If you have any allergies or dietary requirements, please inform your server.

(gf) denotes a dish is gluten free | * denotes it can be prepared gluten free | (vg) denotes a dish is vegetarian | (+) denotes the dish can be prepared vegan. All items are subject to availability.

Sides

Hand Cut Chips	4	French Fries (*)	4	Seasonal Green Veg	4.50
Salt & Pepper Fries	5	Dirty Fries	5.50	Truffle & Parmesan Fries	5.50
Peppers & onions, salt & pepper seasoning, chillis (*)		Beer cheese sauce, crispy onions, chilli & shallot(*)		Truffle oil, parmesan shavings (*)	
Poutine Fries	9	Garlic Bread	4	Cheesy Garlic Bread	5.50
Cheese curds, red wine gravy (*)		balsamic glaze		balsamic glaze	
Peppercorn Sauce (*)	3.50	Blue Cheese Sauce (*)	3.50	Bread & butter	2.50

Desserts

Lemon tart	8	Belgian Waffle	8	Eton Mess	8
Crushed meringue , berry compote, raspberry sorbet		Toffee sauce, honeycomb ice cream		Forest fruits, meringue, whipped cream, vanilla ice cream (*)	
Toffee Sponge	8	Chocolate Brownie	8	Salted Carmel Cheesecake	8
Vanilla custard		Vanilla ice cream, chocolate sauce (*)		Toffee sauce, honeycomb ice cream	
Ice Cream	8				
Vanilla, honeycomb, banoffee chocolate, strawberry, raspberry sorbet (*)					

Coffee & Tea

Flat White	2.20	Breakfast Tea	2.25
Latte	2.50	Earl Grey	2.25
Mocha	2.50	Peppermint	2.25
Cappucino	2.50	*Caramel & Vanilla Syrup	
Americano	2	Available*	
Espresso	1.80	*Decaf tea & coffee available*	
Liquor Coffee	5		
Cointreau, Jamesons, Tia Maria, Disaronno, Baileys, Licor 43			