

FOR THE TABLE

FOCACCIA 6.50

*Served with olive oil
and balsamic*



SUNDAY SHARER

SUNDAY SHARER 9.95

*Pigs in blankets and roast
potatoes drizzled in gravy*

SUNDAY MENU

STARTERS

CHICKEN & PANCETTA CROQUETTES 8.95 <i>Served with a tomato and chorizo sauce</i>	QUAIL SCOTCH EGG 8.95 <i>Served with mustard mayonnaise</i>	SMASHED POTATOES (GF) 7.00 <i>Served with salmon, crème fraiche and dill</i>
MUSHROOMS ON SOURDOUGH (V) 7.25 <i>Served with truffle oil and parmesan</i>	BANG BANG CAULIFLOWER (VE) 6.75 <i>Served with chipotle mayonnaise</i>	

MAINS

LEMON & THYME INFUSED ROAST CHICKEN 19.95 <i>Served with a Yorkshire pudding, roast potatoes, honey roasted carrots, tender stem calabrese, parsnips and gravy</i>	
VEGETARIAN WELLINGTON (V) 19.95 <i>Served with a Yorkshire pudding, roast potatoes, honey roasted carrots, tender stem calabrese, parsnips and vegetarian gravy</i>	
SALMON EN CROUTE 19.95 <i>Served with roasted potatoes, tender stem calabrese and gravy</i>	
BEEF STRIPLOIN 21.95 <i>Served with a Yorkshire pudding, roast potatoes, honey roasted carrots, tender stem calabrese, parsnips and gravy</i>	
ROAST GAMMON 19.95 <i>Served with a Yorkshire pudding, roast potatoes, honey roasted carrots, tender stem calabrese, parsnips and gravy</i>	
DOUBLE OF ROAST 24.95 <i>Choice of two meats of the day, served with a Yorkshire pudding, roast potatoes, honey roasted carrots, tender stem calabrese, parsnips and gravy</i>	
TRIO OF ROAST 27.95 <i>Choice of three meats of the day, served with a Yorkshire pudding, roast potatoes, honey roasted carrots, tender stem calabrese, parsnips and gravy</i>	

SUNDAY EXTRAS

CAULIFLOWER CHEESE 4.95
PIGS IN BLANKETS 5.75
YORKSHIRE PUDDING 2.25
SEASONAL VEG 2.95

SIDE DISHES

SKIN-ON FRIES 3.95
CHUNKY CHIPS 3.95
MASHED POTATO 3.75
CRUNCHY SLAW 3.50
HERBY NEW POTATOES 3.75
FOCACCIA 4.25

SMALL PLATES AVAILABLE UPON REQUEST
CHILDREN'S MENU AVAILABLE UPON REQUEST

V = Vegetarian VE = Vegan Option Available GF = Gluten Free Option Available

Please advise a member of staff of any allergies or intolerances when ordering food – our menus, ingredients and recipes are subject to change. Due to the food in our kitchen being produced using shared equipment, we cannot guarantee any food is allergen-free but will aim to accommodate each customer where possible.



DESSERTS

CHOCOLATE & RASPBERRY TORTE (V) <i>Smooth chocolate torte with hints of raspberry and served with a refreshing raspberry sorbet</i>	9.00
CHAMPAGNE & RASPBERRY POSSET (V) <i>Smooth and creamy posset infused with Champagne and bright raspberry notes, served with lemon and fresh berries</i>	7.95
PISTACHIO SEMIFREDDO (V) <i>Light, creamy pistachio semifreddo served with white chocolate sauce and topped with crispy hazelnuts</i>	8.50
DARK CHOCOLATE PARFAIT (V) <i>Silky, rich dark chocolate parfait served with classic buttery shortbread and sweet raspberry sauce</i>	8.55
ICE CREAM SUNDAE (V) <i>Choice of vanilla, strawberry or chocolate ice cream Served with chocolate sauce, brownie pieces and whipped cream</i>	6.25

V = Vegetarian

VE = Vegan

GF = Gluten Free