



## SUNDAY MENU

12-8pm

### Starters

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Garlic & lemon hummus with harissa oil & charred focaccia (v)(vgo)	£7.00
Jalapeno & smoked cheddar croquettes with saffron aioli (v)	£8.00
Buffalo chicken wings, crispy onions & blue cheese	£9.00
Ox cheek & glazed onion tart tatin, horseradish crème fraiche, truffle crispy onions	£10.00
Smoked mackerel pate, pickled cucumber, beetroot sourdough	£10.00
½ Doz whole shell on roasted prawns, garlic & herb butter, saffron aioli	£12.00

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### Roasts

All roasts served with roast potatoes, seasonal vegetables, cauliflower cheese, sweet potato puree & Yorkshire pudding.

Roast sirloin of beef	£24.00
Slow roast shoulder of lamb	£24.00
Slow roast belly of pork with apple sauce	£20.00
Roast free range chicken	£18.00
Mushroom, feta & nut roast with roast onion gravy (v) (vegan option available)	£17.00

### Sides £5

Pigs in blankets | Pork stuffing | Roast potatoes | Cauliflower cheese

### Mains

Beer battered haddock fillet & chips with crushed minted peas & tartar sauce	£17.50
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### Dessert

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Lemon cheesecake, raspberry puree & raspberry sorbet	£9.00
Warm double chocolate cookie, pistachio ice cream, milk chocolate & hazelnut sauce	£9.00
Sticky toffee pudding with vanilla ice cream	£9.00

Please inform you server on any allergies or intolerances when placing your order at the bar.

Our Chefs can adapt some dishes to cater for customers with food intolerances.

Despite all reasonable steps being taken we cannot guarantee the absence of any unintentional cross contamination of allergens and our kitchen is therefore not a 'free from' environment. If you require 'free from' food we are unable to cater for you