



SAMPLE SUNDAY MENU

12- 8 PM

Starters

Tempura tiger prawns with saffron aioli	6.00
Roast onion & garlic hummus, marinated olives, oils & charred bread (v)(vg)	£5.00
Roast salmon fillet, curried coconut sauce, poppadum	£8.50
Crispy jalapenos with parmesan aioli	£5.00
Sautéed summer mushroom risotto with fresh goat curd & white truffle oil (v)	£8.50
Buttermilk fried chicken with buffalo sauce, blue cheese dip & pickles	£6.00

Mains

Roasts

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

Roast dry aged topside of beef	£15.50
Slow roast shoulder of lamb	£15.50
Free range roast chicken	£14.00
Slow roast belly of pork	£15.50
Mushroom & feta nut roast with roast onion gravy (v) (vegan option available)	£14.00

Sides £4.00

Pigs in blankets Pork stuffing Roast potatoes

Mains

Beer battered locally caught fish and chips with crushed minted peas, tartar sauce & lemon	£15.50
Chargrilled ribeye steak with garlic butter, slow roasted tomatoes, hand cut chips, dressed leaves and jus	£20.50

Desserts

Sticky toffee pudding with muscovado sauce & vanilla ice cream	£7.00
Elderflower pannacotta, strawberries, rhubarb & fennel shortbread	£7.50
Apple tart tatin with salted caramel ice cream	£7.50

Food served daily; 12-3/5-10pm Monday – Thursday, 12-10 Friday – Saturday, 12-8 Sunday

Reservations are taken Monday – Saturday for 6 or more & Sundays for any size

Please be aware all dishes may contain traces of nuts. If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal