

SUNDAY MENU

Starters and Light Dishes

Soup of the Day V GFA DFA	£8.50
Served with Baked Ciabatta and Butter	
Pork and Sage Scotch Egg	£9.95
Spiced Pink Lady Apple Puree, Shallots, Red Pepper and Watercress Salad	
Smoked Trout & Mackerel Pate GFA	£9.50
Pickled Vegetables, Dressed Mixed Leaves and Herb Ciabatta Croutes	
Honey Glazed Goat Cheese V GFA	£9.50
On a Pastry Disc, Red Onion Chutney and Mixed Leaves with Pine Nuts	
Salt and Pepper Crispy Squid	£9.95
Edamame Puree, Crispy Parma Ham and Caper Butter Sauce	
Pan Fried Jumbo Prawns in Garlic & Chilli GF DFA	£10.95
On a Bed of Mediterranean Vegetables with Tomato & Basil Sauce	
Stilton and Parmesan Fritters V GFA	£9.95
Pear & Pecan Nut Salad and Red Currant Dessing	

Roasts

All our roasts are served with a Yorkshire pudding, crispy roast potatoes, honey-roast parsnips, steamed vegetables, cauliflower cheese, sage crushed carrots with brown butter and red wine gravy (all GFA)

Roasted British Pork Loin With Crispy Crackling	£21.95
Slow Roasted Leg of British Lamb Seasoned with Rosemary and Confit Garlic	£23.95
Sirloin of British Beef With a Herb Crust	£24.50
Trio of Beef, Lamb & Pork With Crispy Crackling	£24.95
Roasted Chicken Breast Seasoned with Fresh Thyme	£21.95
Nut Roast With Vegetarian Gravy V VA	£18.95

Sides

Triple-Cooked Chunky Chips with Sea Salt V GFA	£5.50
Herbs & Garlic Roast Potatoes V GF VA	£4.95
Cauliflower Cheese GF V	£4.95
Pan Fried Marinated Halloumi V GF	£6.95
Crispy French Fries GFA	£4.50
Buttered Market Greens V GF VA	£4.95

Mains

Sustainable English-Caught Fresh Beer Battered Fish of the Day	£19.50
Served with Crushed Garden Peas, Homemade Tartar Sauce, Triple-Cooked Chunky Chips and a Lemon Wedge	
Crispy Skinned Seabass GF DFA	£24.95
Crushed New Potatoes, Tenderstem Broccoli, Jalapeno, Cucumber & Cilantro Salsa	
Chef's Vegetarian Dish of the Day GF V VA	£18.50
(Please ask your server for today's dish)	
Grilled Steak Burger GFA	£19.50
With Grilled Smoked Streaky Bacon, Brioche Bun, Crisp Lettuce, Gherkin, Tomato, Burger Relish, Battered Onion Rings, French Fries, and your Choice of Mature Cheddar or Stilton	

V - Vegetarian GF - Gluten Free GFA - Gluten Free Adaptable VE - Vegan VA - Vegan Adaptable DFA - Dairy Free Adaptable - Dishes can be adapted upon Request V*

Please note that Gelatine may be used in some of our Desserts and Ice Creams, ask your server for suitable Vegetarian Options.

Our Chefs are happy to cater for additional vegetarian requests and individual dietary requirements. Before ordering, please notify any food or drink allergies/intolerances to your server.

For parties of 6 or more, a 10% gratuity will be added which will be distributed equally to all staff on duty.