



Sunday Menu

Starters

Soup of the Day Served with Seasonal Garnishes £6 (V)

Pan Fried Scallops, Lovage & Leek Puree, White Wine Sauce & Crispy Leeks £11.50

Dill & Gin Cured Salmon, Cucumber, Radish & Blackberries £8

Shallot & Walnut Tart Tatin & Heritage Carrot Salad £7.50 (V)

Roasts

Roast Topside of Beef £15

Half Roast Chicken Crown £14

Roast Leg of Lamb £16.50

Beetroot, Lentil & Cashew Nut Roast £12.50 (V)

All Roast Dinners are served with Roast Potatoes, Seasonal Veg, Yorkshire Pudding & Gravy (GF Option)

Mains

Burger of the Week, Chips & Side Salad £14.50

Beer Battered Haddock, Mushed Garden Peas, Chips & Tartare Sauce *Small* £11/*Large* £14.50

Harissa Baked Cauliflower, Tomato & Apricot Tagine, Cauliflower Puree & Fragrant Couscous £13 (V, Vg)

Sandwiches

Roast Beef & Gravy £8.50 (add Fried Onion £1) (GF Option)

Roast Chicken, Stuffing & Gravy £8 (GF Option)

Fish Fingers, Tartare Sauce & Baby Gem £9 (GF Option)

Buffalo Cauliflower & Vegan Ranch Wrap £8 (V, Vg) (GF Option)

Sides

Chips £3.50 (GF Option)

Garlic Bread £3.50/ with Cheese £4.50/ with Cheese & Tomato £5

Roast Potatoes £3.50 (GF Option)

Seasonal Vegetables £4 (GF Option)

Desserts

Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream £7 (GF Option)

Apple & Rhubarb Crumble served with Custard £7

Brownie, Chocolate Sauce & Salted Caramel Ice Cream £6.50 (V)

Ice Cream £2 per scoop (V) (GF Option)

Selection of Fine Cheese £9.50 (V) (GF Option)

We're aware that some guests may have specific allergy constraints. If so, please inform a member of our team as they will be happy to assist.

Please note we are operating at a smaller capacity. Due to this we understand there may be some frustration.

We would like to thank you for your patience and understanding.