## SUNDAY MENU

To Start<br>Bread \& olives. (VE)(DF) 7.50<br>Bread \& dips (houmous \& wild garlic mayo). (V)(DF) 7.50<br>Baked camembert, crusty bread, red onion marmalade. (V) 8.95 (single) - 15.95 (for two sharing)<br>Salt \& pepper crispy baby squid, sriracha mayo. (GF) 8.95<br>Smoked salmon, local asparagus, crispy egg, lovage hollandaise. (GF) (DF) 10.50<br>Bbq pork fritters, pineapple \& red pepper salsa. (GF)(DF) 8.50


#### Abstract

To Follow

Sunday Roast; roast potatoes, seasonal vegetables \& luxury red wine gravy (GF)(DF) with...

Roast sirloin of beef \& Yorkshire pudding 19.95 Roast chicken breast \& Yorkshire pudding 16.95 Roast belly of pork \& Yorkshire pudding 17.95 Mushroom, goat's cheese and red onion marmalade wellington (v) 16.95


Beer battered fish and chips, rustic tartare \& pickled wally. (GF)(DF) 17.50

Steak hamburger, bacon, cheddar, red onion jam, tom, gem, gherkin, chilli mayo in rustic bun, slaw \& fries. 16.50 Halloumi burger, field mushroom, Tangmere peppers, gherkin, balsamic glaze in brioche, slaw \& fries. (V) 15.95

Tempora battered pak choi, aromatic golden beetroot, roasted chickpeas, carrot \& caraway puree, houmous, Tangmere peppers, rocket salad, citrus \& chilli vinaigrette. (GF)(DF)(V)(VE) 17.95

## To Finish

Sticky toffee pudding, caramel sauce with salted caramel ice cream. (V) 8.95
Apple \& rhubarb crumble served with custard. (V) 8.95 (vegan (VE)(GF)(DF) option available.)

Trio of chocolate, (chocolate brownie, chocolate orange sauce, chocolate ice cream) \& marshmallows. (GF)(V) 9.25
Pineapple tart tatin served with coconut ice cream. (V) 9.50

$$
(G F)=\text { Gluten Free }-(D F)=\text { Dairy Free }-(V)=\text { Vegetarian }-(V E)=\text { Vegan }
$$

