



SUNDAY MENU

To Start

Bread & dips (houmous & garlic chive mayo). (V)(MF) 9.95

Bread & olives. (VE)(MF) 8.95

Baked camembert, crusty bread, red onion marmalade. (V) 9.95 (single) - 18.50 (for two sharing)

Salt & pepper crispy baby squid, sriracha mayo. (GF) 9.95

Smoked salmon, sweet pickled golden beetroot, horseradish crème fraiche. (GF) 10.95

Hoisin pork fritters on gem lettuce, sriracha & garlic mayo, pickled chillies & spring onion. (GF)(MF) 10.95

Creamy wild mushrooms & roasted shallots on toasted sourdough. 9.95

To Follow

Sunday Roast - served with roast potatoes, seasonal vegetables & luxury red wine gravy (GF)(MF)

- Roast sirloin of beef & Yorkshire pudding 24.95
- Roast chicken & Yorkshire pudding 23.95
- Roast belly of pork & Yorkshire pudding 23.95
- Mushroom, goat's cheese & red onion marmalade wellington (V) 20.95

Beer battered fish and chips, rustic tartare & pickled wally. (GF)(MF) 19.95

Hamburger with bacon, cheddar, red onion jam, tom, gem, gherkin, chilli mayo, brioche bun, slaw & fries. 19.95

Halloumi burger, field mushroom, Tangmere peppers, gherkin, balsamic glaze, brioche bun, slaw & fries. (V) 18.95

Roast crown prince squash with spiced chickpea, tomatoes, fired peppers, olives & basil, carrot & caraway puree, houmous, rocket salad, citrus & chilli vinaigrette. (GF)(MF)(V)(VE) 19.95

To Finish

Sticky toffee pudding, caramel sauce with salted caramel ice cream. (V) 9.50

Pear, apricot & ginger crumble topped with toasted almonds, served with custard. (V) 9.50
(vegan (VE)(GF)(MF) option available)

Lemon meringue pie sundae. (V) 9.95
(lemon curd, vanilla ice cream, meringue, limoncello mousse, shortbread)

Chocolate brownie, chocolate sauce with orange marmalade & honeycomb ice cream. (V)(GF) 9.95

Raspberry & sherry trifle (fresh raspberry jelly, swiss roll, sherry, custard, Chantilly, autumn berries, raspberry coulis.) 9.50

The provenance of food is very important to us. Our aim is to reduce carbon footprint, support local suppliers & create a seasonal menu where possible using local produce. Our food is cooked fresh and to order so may take a little longer than fast/non fresh food establishments! Please therefore expect to wait up to 45 minutes during busy periods. Our food is cooked in an environment containing all 14 major allergens; it is your responsibility to notify our staff before you order your food if you have any questions, concerns or allergies Thank You.

(GF) = Gluten Free – (MF) = Milk Free – (V) = Vegetarian – (VE) = Vegan