

# SUNDAY MENU

## Starters and Light Dishes

<b>Soup of the Day</b> V GFA DFA	£7.95
Served with Baked Ciabatta and Butter	
<b>Stilton, Port and Redcurrant Mousse</b> V GFA	£8.50
Apple, Celery, Grapes, Walnuts and Brioche Croutons	
<b>Crispy Squid Rings with Roasted Chorizo</b>	£8.95
Pea Puree, Crispy Leek Chiffonade and Parsley Caper Butter	
<b>Salmon and Cod Fishcakes</b> GFA	£8.95
Soft Poached Egg, Lemon Butter Sauce and Crispy Capers	
<b>Pan-Fried Jumbo Prawns</b> GF DFA	£9.50
Chilli and Confit Garlic, Roasted Cherry Tomatoes & Courgette	
<b>Crumbled Baked Goats Cheese</b> V GFA	£8.95
Red Onion Chutney on Puff Pastry Base and Dressed Rocket Salad & Pecan Nuts	
<b>Parma Ham, Mozzarella and Artichoke</b> GFA DFA	£7.95
With Fresh Tomato and Crispy Basil	

## Roasts

<b>British Roasted Pork Loin</b>	£19.50
with Crispy Crackling	
<b>Slow Roasted Leg of British Lamb</b>	£19.95
Seasoned with Rosemary and Confit Garlic	
<b>Sirloin of British Beef</b>	£20.95
with a Herb Crust	
<b>Trio of Beef, Lamb &amp; Pork</b>	£22.95
with Crispy Crackling	
<b>Roasted Chicken Breast</b>	£19.50
Seasoned with Fresh Thyme	
<b>Nut Roast</b>	£17.50
with vegetarian Gravy V VA	

All of the above are served with Yorkshire pudding, Crispy Roast Potatoes, Honey-Roast Parsnips, Steamed Vegetables, Cauliflower Cheese, Herb Crushed Carrots with Brown Butter and Red Wine Gravy (all GFA)

## Mains

<b>Sustainable English-Caught Fresh Beer Battered Fish of the Day</b> DFA	£17.95
Served with Crushed Garden Peas, Homemade Tartare Sauce, Triple-Cooked Chunky Chips & A Lemon Wedge	
<b>Crispy Skinned Seabass</b> GF	£20.95
Spring Onion, Mango & Tomato Salsa, Herbed Crushed new potatoes, Steamed Green Beans & Crispy Capers	
<b>Risotto of the day</b> GF DFA	£17.95
(Please ask server for today's offer)	
<b>Chef's Vegetarian Platter</b> V GFA VA	£17.95
A Selection of Three Small Vegetarian Dishes	
<b>Grilled Steak Burger</b> GFA	£17.95
With Grilled Smoked Streaky Bacon, Brioche Bun, Crisp Lettuce, Gherkin, Tomato, Burger Relish, Battered Onion Rings, French Fries & 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 Option 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.

## Salads

**Baby Spinach, Edamame Beans, Bulgur Wheat, Cherry Tomato, Mixed Bell Pepper and Pomegranate** £10.95  
Dressing **V GFA VA DFA**

Add on toppings

- Pan-Fried Chilli Jumbo Prawn Skewers **GF DFA** £7.50
- Marinated Cajun Chicken **GF DFA** £6.95
- Greek Feta Cubes **V GF** £5.95
- Pan fried Halloumi **V GFA** £6.50

## Sides

**Triple-Cooked Chunky Chips with Sea Salt** **V GF VA** £4.95  
**Cauliflower Cheese** **V GF** £4.50  
**Steamed & Buttered Market Greens** **V GF VA** £4.50  
**Crispy French Fries** **GF VE** £4.50  
**Dressed House Salad** **V GF VA** £4.50

## Desserts

**Apple, Cinnamon & Roasted Pecan Nuts Strudel** **V** £8.50  
Vanilla Ice Cream or Custard

**Sticky Toffee Pudding** **V** £7.95  
Caramel Ice Cream and Toffee Sauce

**Mango Parfait** **V GF** £8.50  
Coconut Sorbet and Raspberries Coulis

**Belgian Dark Chocolate Brownie** **V** £8.50  
Honeycomb Ice Cream

**Lime & Gin Posset** **V GFA** £8.50  
Shortbread Biscuits

**Selection of Artisan-Made Cheese** **V GFA** £9.95  
Served with Celery, Apple Slices, Grapes, Chutney & Crackers

**Selection of Premium Ice Creams & Sorbets** **V GF VA** £11.95  
Ask your Server for Flavours

**Platter of 3 Cheeses:** £9.95

**Platter of 4 Cheeses:** £11.95

**1 Scoops:** £2.95

**2 Scoops:** £4.95

**3 Scoops:** £6.50

Please ask your server for suitable Dairy and Gluten free dessert options

## Coffees and Teas

**Coffee** (Decaffeinated Available, Alternative Milks Available Upon Request)

<b>Americano</b>	<b>£3.50</b>	<b>Café-Latte</b>	<b>£4.00</b>	<b>Macchiato</b>	<b>£3.50</b>
<b>Flat White</b>	<b>£4.00</b>	<b>Single Espresso</b>	<b>£3.00</b>	<b>Liqueur Coffee</b>	<b>£7.95</b>
<b>Cappuccino</b>	<b>£4.00</b>	<b>Double Espresso</b>	<b>£3.50</b>	(Irish, Baileys, Tia Maria, Brandy)	

<b>Tea</b>					
<b>English Breakfast</b>	<b>£3.50</b>	<b>Herbal</b>	<b>£3.50</b>	<b>Hot Chocolate</b>	<b>£4.00</b>
<b>Earl Grey</b>	<b>£3.50</b>	(Lemon & Ginger, Peppermint, Green Tea, Mixed Bred Berries)			

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