

SUNDAY MENU - 12PM TO 4PM

Starters - all £8

**Homemade Soup of the Week -
Tomato (V) (GF without bread)**
served with white bloomer

Mushroom Arancini with tomato salsa (V)

Panko Prawns with sweet chilli dip

Katsu Chicken Wings (GF)
served with spring onions, chillis and sesame seeds

Sunday Roasts

Our roasts are served with seasonal vegetables, crispy roast potatoes, carrot puree, Yorkshire pudding and rich homemade gravy

Roast Meat Trio £20

Beef, Gammon and Chicken

Roast Lamb £20

Roast Sirloin of Beef £20

Served pink unless requested
well done

Roasted Chicken Supreme £17

Boneless chicken breast with
crispy skin

Gammon Roast £17

Oven baked gammon

Mushroom Wellington (V) £16.50

Filled with spinach, truffle paste and
butternut squash

Sunday Side Bowls

Cauliflower Cheese (V) £4.50

Honey and Mustard Sausages £4.50

Pork Stuffing £4.50

Sunday Extras £3.50

Extra potatoes, gravy and a Yorkshire pudding

Extra Vegetables (V) £3

Our food is freshly made by the kitchen team
and as such please allow suitable waiting time in
busy periods. Should you have any allergies or
queries, please ask a member of the team

BARREL AND STONE Stonebaked Pizza

Our pizzas are made using the finest ingredients imported from Italy and stonebaked in our ovens. Choose from two base sizes, 8 or 12 inch. Gluten free bases are available at a £1 additional charge (10 inch only). All of our pizzas can be made with vegan cheese

Rustic Classic (V)

£8/£12

Rustic combination of oregano infused Barrel & Stone tomato sauce and creamy Fior di Latte mozzarella

Nice & Spicy

£10/£15.50

Oregano infused Barrel & Stone tomato sauce, Fior di Latte mozzarella, topped with spicy Calabrian 'Nduja sausage laced with chilli, peppadew peppers, fiery Ventricina salami and chilli oil

Rock the Parma

£10/£16

Oregano infused Barrel & Stone tomato sauce, Fior di Latte mozzarella, Parmigiano Reggiano and 18 month dry cured Parma ham full of intense and sweet flavours, topped with peppery rocket and a dash of balsamic glaze

The Garden Club (V)

£10/£15.50

A vegetarian celebration with oregano infused Barrel & Stone tomato sauce, Fior di Latte mozzarella, sweet and sour red onions, courgettes, peppadew peppers, a sprinkling of olives then finished with peppery rocket

BBQ Chicken

£10/£16.50

A smoky, sweet bbq sauce base, Fior di Latte mozzarella, seared chicken breast, balsamic white onions and smoked speck ham

Gone Trufflin

£10/£16

Decadent mushroom and black truffle paste, mushrooms, smoky speck ham and Fior di Latte mozzarella

Fully Loaded

£10/£16.50

Smoked speck ham, cured Napoli salami, fennel salami, oregano infused Barrel & Stone tomato sauce and Fior di Latte mozzarella

Simply Salami

£9.50/£15.50

Delicious cured Napoli salami with oregano infused Barrel & Stone tomato sauce and Fior di Latte mozzarella

Childrens Meals

Kids Roast Sirloin of Beef

£12

Served pink unless requested well done

Kids Roasted Chicken Supreme, Confit Pork Belly or Mushroom Wellington or Lamb

£9.50

Mini Sausages

Served with fries and peas or salad

£7.50

Chicken Breast Goujons

Served with fries and peas or salad

£7.50

Desserts - £8

Strawberries and Cream Cheesecake

served with ice cream

3 scoops Ice Cream (GF)

various flavours - please ask your server

Mint Choc Chip Ice Cream Sundae

Chocolate Brownie (GF)

served warm with ice cream or as an ice cream sundae

Sides

Skinny fries or Chunky chips (VG) (GF)

£4

Garlic Bread (VG)

*With mozzarella (V) £5.35

£4.25

Rocket, parmesan and aged balsamic glaze salad (V) (GF)

£4.25

Sweet potato fries (VG)

£4.75