

Sunday Menu

Today's Soup, Warm Ciabatta (v,gfo) £6.50

Spicy Crab Cakes, Mango Puree (gf) £7

Chicken, Black Pudding & Pistachio Terrine, Red Onion Marmalade, Toast (gfo) £7

Gladstone Scotch Egg, Piccalilli (gf) £6.50

Moroccan Vegetable Salad, Turmeric Tempura Feta (v,gf) £6.50

Beef Sirloin, Seasonal Vegetables, Goose Fat Roast Potatoes,
Yorkshire pudding, Cauliflower Cheese (gfo) £13 (£10 smaller portion)

Leg of Lamb, Seasonal Vegetables, Goose Fat Roast Potatoes,
Yorkshire pudding, Cauliflower Cheese (gfo) £13 (£10 smaller portion)

Cider Braised Pork Belly, Seasonal Vegetables, Goose Fat Roast Potatoes,
Yorkshire pudding, Cauliflower Cheese (gfo) £13 (£10 smaller portion)

Mushroom and Walnut Wellington, Seasonal Vegetables,
Vegetarian Roast Potatoes, Cauliflower Cheese (v) £13

King Prawn Linguini, Tomato, Lemon, Chilli, Garlic, Parsley £14

Wholetail Scampi, Chips, Peas, Tartare Sauce £10 (£8 smaller portion)

Home Cooked Ham, Free Range Eggs, Chips (gf) £10 (£8 smaller portion)

Beef Burger with Pulled Pork and Melted Cheese (gfo) £13

Spicy Veggie Burger with Mushroom and Melted Cheese (gfo) £11

Salad Bowls...

Sweet Chilli Chicken & Bacon **or** Halloumi (gfo) £10

Ciabattas (with mixed leaves and coleslaw)...

Brie & Bacon **or** Halloumi, Roast Pepper & spinach **or** Pulled Pork & Cheese £6

Trio of Creme Brûlée (gf) £6.50

Chocolate Fondant, Vanilla Ice Cream (please allow 15 mins extra) £6.50

Treacle Tart, Clotted Cream £6.50

Sticky Toffee Pudding, Vanilla Custard £6.50

*approximate weight before cooking. (gf) gluten free. (gfo) gluten free option. Please inform your server of any dietary requirements.