

# SUNDAY MENU

<b>STARTERS</b>	OLIVES	4.5
	BREAD & MARMITE BUTTER	5.5
	SMOKED CHEESE BON BONS, MUSTARD	7.5
	SOUP OF THE DAY	7
	MUSSELS, CIDER & PARSLEY SAUCE, GARLIC BREAD	7
	CRAYFISH, ATLANTIC PRAWN COCKTAIL, SOURDOUGH CRUMPET	8.5
	HAM HOCK & CHICKEN TERRINE, SALAD CREAM, TOAST	7.5
	BUTTERMILK CHICKEN WINGS, BBQ GLAZE	<i>SML/LGE</i> 7/14

<b>MAINS</b>	BAY & ORANGE HALF ROAST CHICKEN	18.50
	ROAST RARE RUMP OF BEEF	21
	SLOW ROAST OVERNIGHT STUFFED PORCETTA	19
	MUSHROOM, CRANBERRY & BRIE WELLINGTON	16.50
	FISH OF THE DAY	24
	MUSSELS, CIDER & PARSLEY SAUCE, FRIES	16.5
	BRYN'S DOUBLE CHEESE BURGER, SEASONED FRIES, SLAW	18
	CIDER BATTERED HADDOCK, CHIPS, PEAS, TARTARE SAUCE	18
	MUSHROOM & HALLOUMI BURGER, FRIES, SLAW	16.5

*ALL ROASTS SERVED WITH DUCK FAT ROAST POTATOES CRUSHED SWEDE & CARROT, MAPLE PARSNIPS, CANDIED BEETS, SPRING GREENS, YORKHIRE PUDDING*

<b>SIDES</b>	CAULIFLOWER CHEESE	5.5
	CHARRED BROCOLLI, CHIMICHURRI, TOASTED ALMONDS	6
	SPRING HERB SALAD, LEMON DRESSING	4
	TRIPLE COOKED CHIPS	4.5
	SKIN ON FRIES	4.5

<b>DESSERTS</b>	STICKY TOFFEE PUDDING, BUTTERSCOTCH, RUM & RAISIN ICECREAM	8.5
	CHOCOLATE BROWNIE, BLACKBERRY COMPOTE, BLACKCURRANT & CLOTTED CREAM ICE CREAM	7
	LEMON CHEESECAKE, GINGER BISCUIT BASE, CHANTILLY CREAM, LEMON COULIS	8
	TRIO OF ICECREAM	6
	SMOKED CHEESE, BURNT APPLE SAUCE, MELBA TOAST	8

PLEASE INFORM A MEMBER OF STAFF OF ANY ALLERGENS OR INTOLERANCES BEFORE ORDERING. A FULL LIST OF ALLERGENS IS AVAILABLE ON REQUEST.