

Sunday Menu

Starters

Chef's Seasonal Soup – 8

Warm ciabatta –butter

Salt and Pepper Chicken 9

Breaded chicken breast strips - salt and pepper seasoning -sweet chilli sauce

Baked Local Camembert (V) – 13

Honey glaze – toasted ciabatta

Pan Fried King Prawns – 15

Garlic Butter – chilli – lemon – garlic ciabatta

Feta and Red Onion Salad – 11

With mixed leaves and tomato

Creamy Garlic Mushrooms - 9

With Ciabatta and parmesan

Mains

Steak of the Day – see specials board

Chips – field mushroom – peas – chips - onion rings – roast tomato

Add Peppercorn sauce - 3

Chicken & Ham Pie – 19

Gravy – mushy or garden peas – served with mash or chips

Steak & Ale Pie – 19

Rich ale gravy – mushy or garden peas – served with mash or chips

Sweet Chilli Salmon Fillet – 19

Served Singapore Noodles

Cheese & Onion Pie (V) – 19

Gravy – mushy or garden peas – served with mash or chips

Butcher's Sausages – 19

mushy or garden peas — creamed potato – gravy

Honey-Roast Ham – Free-Range Eggs & Chips – 19

Mustard glaze – garden peas – roasted tomato

Beef Chilli or Three Bean Veggie Chilli -18

Served with Rice - flat bread - sour cream - jalapeno chillis

Vegan Sweet Potato and vegetable Curry – 17

Served with Rice and flat bread

Scampi and Chips – 17

Served with either Garden or Mushy Peas and Homemade Tartar Sauce

Chicken New Yorker - 18

Chicken Breast with bacon - cheese - BBQ sauce - served with fries and salad

Braised Brisket Ciabatta – 17

Toasted ciabatta, slow-braised Derbyshire brisket - horseradish, meat gravy

Sunday Roast Dinners

Served with Yorkshire Pudding, Roast and Mashed Potato and a selection of fresh seasonal vegetables

Beef Topside – 19.50

Honey and Mustard Roast Ham – 19.50

Leg of Lamb – 19.50

Beetroot Wellington – 17.50

Cauliflower Cheese for 2 – 6

Sides & Extras

Chips – 5

Fries – 5

Seasonal vegetables – 5

House salad – 5

Beer-battered onion rings – 5

Garlic ciabatta – 4

Garlic ciabatta with cheese – 6

Peppercorn sauce – 3

Meat stock gravy – 3

Curry sauce – 3

All dishes are cooked fresh to order – during busy periods please allow extra time for your food.

Please inform a member of the team of any food allergies or intolerances before ordering.

While we take every care, dishes are prepared in a kitchen where allergens are present and we cannot guarantee a completely allergen-free environment.

A discretionary service charge may be added to tables of six or more.