SUNDAY MENU March 2024

Frickles, tarragon mayo (vg)	£5			
Garlic Bread (vg)	£5			
Chilli Honey Chorizo	£6			
SMALL PLATES				
chicken Wings - Caesar OR Guinness	£8.50			
Mushroom Pate Garlic crostinis, pickles (vg)	£7.50			
Cumin Roasted Carrot & Feta Salad Maple & mustard dressing (v)	£7/14 starter/main portion			
Prawn Cocktail Iceberg lettuce, marie-rose sauce	£9			
MAINS				
Steak & Guinness Pie Colcannon mash, crispy leeks & beef gravy	£18			
Tikka Grilled Seabass Bombay potatoes, curry cream sauce	£18			
DASTS - all served with roasties, seasonal vegetables, cauliflower cheese and yorkies				
Roast Topside of Beef Red wine gravy, horseradish	£20			
Slow Roast Shoulder of Pork Apple sauce, crackling, pork gravy	£18			
Sweet Potato, Squash & Nut Wellingtor Roast garlic gravy (v) (n) (Vegan without Yorkie)	1 £17			
Braised Lamb Shoulder Red currant gravy, mint sauce	£20			
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DESSERT MENU	DESSERT MENU EXTRA		AS if you want more	
White Chocolate & Raspberry Bread & Butter Pudding _{Ice-cream}	£8.50	Cauliflower Cheese (v) Roast Potatoes (ve)	£4 £4	
Grapefruit Posset Shortbread Biscuit	£8.50	Roasted Vegetables (v) (ve available)	£3	
Vanilla Custard	£8.50	Yorkie (v)	£2	
Ice-cream Salted caramel & honeycomb (n)	£6.50	Gravy (ve available)	£1	

If you have a food allergy or intolerance speak to a member of the team about the ingredients in our dishes before placing your order. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination. A service charge is added to parties of six or more. This is split between the entire team.