

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

 **ROASTS** - 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	£17.50
Sweet Potato, Squash & Nut Wellington Roast garlic gravy (v) (n) (Vegan without Yorkie)	£17
Braised Lamb Shoulder Red currant gravy, mint sauce	£19

DESSERT MENU

EXTRAS if you want more...

White Chocolate & Raspberry Bread & Butter Pudding Ice-cream	£8.50
Grapefruit Posset Shortbread Biscuit	£8.50
 Sticky Toffee Pudding Vanilla Custard	£8.50
Ice-cream Salted caramel & honeycomb (n)	£6.50

Cauliflower Cheese (v)	£4
Roast Potatoes (ve)	£4
Roasted Vegetables (v) (ve available)	£3
Yorkie (v)	£2
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.