



## Something to Nibble

Marinated mixed olives (ve) 5.50

Bread & oil (ve) 5.50

Cocktail Sausages in a mustard & maple glaze 6.50

Houmous, mixed leaf & flatbread (ve) 8.00

## Sunday Roasts

Roast Sirloin of Beef 22.00

Slow cooked Pork, stuffing, crackling 19.50

Roast Turkey, stuffing 19.50

Vegetarian (v) 19.00

Trio of Meats 25.00

(all served with Yorkshire pudding, roast potatoes, seasonal veg, gravy)

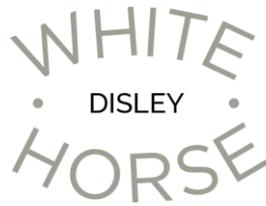
## Sides

Cauliflower cheese (serves 2) (v) (gf) 6.50

Chunky chips / fries (ve) (gf) 5.00

Seasonal Vegetables (ve) 6.00

Allergen advice: Please make the team aware if you have an allergy or a food intolerance.  
Please note that we operate in an open kitchen and therefore all dishes may contain allergens.



## Bigger Plates

Battered Cod & Chips, mushy peas (gf) 19.00

Wild Mushroom, Spinach & Thyme risotto (vea) (gf) 17.00 / add chicken 20.00

Superfood Salad, mixed leaves, sun dried tomatoes, roast butternut squash, beetroot, mange tout, sugar snaps, radish, seeds (ve) (gf) 16.00  
add halloumi 18.50 / add Tikka chicken 19.50 / add Sea Bass 22.00

## Kids

Roast Dinner 10.00

Fish or chicken goujons, chips, mushy peas (gf) 9.50

## Desserts

Sticky toffee pudding with gingerbread ice cream (gfa) 8.50

Chocolate brownie served warm with vanilla ice cream (gf) 8.50

Crumble with custard (gf) 8.50

Cheese & Biscuits – selection of cheeses, crackers, grapes, chutney 11.50

Dark Chocolate Tart, Biscoff crumb, raspberry ice cream (vea) 8.50

'Ginge & Co' Ice Cream (2 scoops) 5.00

(gingerbread, raspberry, chocolate brownie, honeycomb or vanilla)

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