



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 23.00

Slow cooked Pork, stuffing, crackling 21.00

Roast Turkey, stuffing 20.00

Slow cooked Lamb 23.00

Vegetarian (v) 19.50

Trio of Meats (Turkey/Beef/Pork) 26.00 with Lamb 27.00

(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) 19.50 or Breaded Scampi 18.50

Wild Mushroom, Spinach & Thyme risotto (vea) (gf) 18.00 / add chicken 21.50

Superfood Salad, mixed leaves, sun dried tomatoes, roast butternut squash, beetroot, mange tout, sugar snaps, radish, seeds (ve) (gf) 16.50
add halloumi 19.00 / add Tikka chicken 20.00 / add Sea Bass 23.00

Kids

Roast Dinner 11.00

Fish or chicken goujons (gf), or Breaded Scampi, chips, mushy peas (gf) 10.00

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 12.00

Dark Chocolate Tart, Biscoff crumb, raspberry ice cream (vea) 9.00

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

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

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