



## Sunday Menu

### Nibbles

<b>Artisan bread</b> , olive oil & balsamic vinegar	4
<b>Marinated olives</b> (GF)	3.5
<b>Red pepper hummus</b> , flatbread (GFA)	3.5

### Small Plates

<b>Roasted Tomato &amp; Red Pepper Soup</b> , dipping bread (VG)(GFA)	5
<b>Chicken Liver Pate</b> , onion chutney with toasted artisan bread (GFA)	6.5
<b>Hickory Smoked BBQ Chicken Wings</b> , sour cream & celery (GF)	7.5
<b>Chargrilled Halloumi</b> , chopped salad, cauliflower radish, maple & balsamic vinaigrette with croutons (V) (GFA)	6.5
<b>Swap halloumi for smoked tofu</b> (VGA)(GFA)	
<b>Chilli &amp; Garlic Tiger Prawns</b> , dipping bread (GFA)	8
<b>Sesame Tempura Vegetables</b> , honey, miso & tentsuyu dip (VG)	7
<b>Rosemary &amp; Garlic Studded Camembert</b> , onion chutney & crusty baguette – for two (V) GFA)	14

### Sunday Roasts

<b>Roast Chicken</b> , sausage meat stuffing & pan gravy (GFA)	13
<b>Roast Beef</b> , yorkshire pudding & pan gravy (GFA)	16
<b>Roast Pork Loin</b> , sausage meat stuffing & pan gravy (GFA)	14.5
<b>Beetroot &amp; Celeriac Wellington</b> , vegan pan gravy (VG)	12
<b>Trio of Meats</b> , roast chicken, roast beef, roast pork & pan gravy (GFA)	18.5
<i>Add cauliflower cheese (V) 4.5</i>	
<i>All served with creamed mash, roast potatoes, honey &amp; rosemary roasted carrots &amp; Parsnips &amp; Seasonal Greens.</i>	

### Large Plates

<b>Steak, Mushroom &amp; Guinness Pie</b> , filo pastry, honey glazed chantenay carrots & pan gravy	14
<b>Roasted Cod Loin</b> , pancetta, peas, baby gem lettuce & white wine cream (GF)	18.5
<b>Double Cheeseburger</b> , double beef patty, american cheese, homemade burger sauce & salad on a brioche bun (GFA)	13
<b>Add Streaky Bacon 1</b>	
<b>Fried Chicken Burger</b> , applewood cheddar, hickory smoked BBQ sauce & salad on a brioche bun	14
<b>Add Streaky Bacon 1</b>	
<b>Vegan Burger</b> , chilli bean burger, vegan cheese, vegan mayo & salad on a vegan bun (VG) (GFA)	11.5
<b>Beer Battered Haddock</b> , thick Chips, crushed peas & tartar sauce	13.75
<b>Add curry sauce 0.75</b>	

### Pizza



<b>Pulled Pork</b> , red onion, sweetcorn & jalapeños	13
<b>Goat's Cheese</b> , spinach, butternut squash, pine nuts & sage (V)	11
<b>Margherita</b> (V)	9
<b>Ham &amp; Pineapple</b>	12.5
<b>Pepperoni</b> , jalapeños & chilli flakes	13.5
<b>BBQ Chicken</b> , smoked bacon, green peppers, red onion & mushroom	14
<b>Add garlic &amp; herb dip 0.75</b>	

*Our pizzas are freshly prepared from scratch using homemade dough and San Marzano tomato sauce.*

#### Sides

Yorkshire Pudding (V)	0.5
Thick Chips (VG) (GFA)	3.5
Fries (VG) (GFA)	3.5
Garlic & Mozzarella Pizza Bread(V)	7
House Salad (VG) (GF)	3.2
Seasonal Greens (VG) (GF)	3.5
Cauliflower Cheese (V)	3.5

#### Dessert

<b>Cookie Ice Cream Sandwich</b> (V)	6.5
<b>Ice Cream Selection</b> (VGA) (GF)	5.5
<b>British Cheeseboard</b> , mature cheddar, Bosworth Ash, Blue, onion chutney, celery, grapes & crackers (V)(GFA)	8
<b>DIY Cheesecake</b> , personalise your cheesecake	7.5
<b>Sprinkle</b> : Roasted hazelnuts, Oreo crumbs, Crunchie nuggets, smashed Maltesers or Lotus Biscoff	
<b>Sauce</b> : Nutella, salted caramel, white chocolate or strawberry coulis (V)	
<b>Apple &amp; Pear crumble</b> , Vanilla custard (V) (GFA)	6
<b>Sticky Toffee Pudding &amp; Vanilla Ice Cream</b> (V)	6.75
<b>Chocolate Brownie</b> , Vegan chocolate & vegan vanilla ice cream (GF) (VG)	7

**ALLERGEN KEY:** (GF) Gluten Free, (GFA) Gluten Free Available, (V) Vegetarian, (VA) Vegetarian Available, (VG) Vegan, (VGA) Vegan Available.

*We cannot guarantee that our products do not contain traces of nuts and/or seeds. Our menu descriptions do not include all ingredients. All weights are approximate uncooked. Whilst every effort is made to identify and remove shell, please note that some fragments may remain. All fish dishes may contain bones. If you have a food allergy, please let us know before ordering.*