

Sunday Menu

Small Plates

Hummus & Pomegranate Flatbread (VE) extra virgin olive oil, sumac £6.25

Soup of the Day (V, GFA) warm ciabatta £6.50

Halloumi Fries (V, GF) garlic yoghurt, pomegranate, parsley & mint £8.50

Chicken Wings (GF) choose from: Gochujang BBQ sauce, sesame seeds and aïoli, or Frank's hot sauce, celery and blue cheese dressing £8.75

Crispy Squid paprika, spring onion, chilli, aïoli, lime £8.50

Sunday Roasts

Sirloin of Beef (GFA) Yorkshire pudding, roast potatoes, roasted carrots, crushed swede, buttered leeks & seasonal greens, pub gravy £22.25

Belly of Pork (GFA) Yorkshire pudding, roast potatoes, roasted carrots, crushed swede, buttered leeks, seasonal greens, pub gravy £18.00

Roast Chicken Breast (GFA) Yorkshire pudding, roast potatoes, roasted carrots, crushed swede, buttered leeks, seasonal greens, pub gravy £18.00

Trio of Meats (GFA) sirloin of beef, roast chicken breast, belly of pork, Yorkshire pudding, roast potatoes, roasted carrots, crushed swede,

buttered leeks, seasonal greens, pub gravy £25.25

Apricot-glazed Beetroot Wellington (VE) roast potatoes, roasted carrots, crushed swede, leeks, seasonal greens, vegan gravy £14.75

Mains

Double-stacked Burger pair of 3oz beef patties, toasted brioche bun, burger cheese, lettuce, tomato, gherkin, burger sauce, skin-on fries £15.50

Smoked Mushroom Burger (VE) vegan chorizo mayo, smoked Applewood, tomato, lettuce, gherkin, skin-on fries £14.00

Southern-fried Chicken Burger melted cheese, streaky bacon, burger sauce, tomato, lettuce, skin-on fries £15.25

Add streaky bacon (GF) +£2.75

Fish & Chunky Chips (GF) beer-battered North Sea haddock, tartare sauce, choice of garden peas or mushy peas £16.25

Add curry sauce (VE, GF) +£1.50 Add bread & butter (V, GFA) +£1.50

Scampi & Fries tartare sauce, choice of garden peas or mushy peas £14.75

Old English Butcher's Sausages & Mashed Potatoes buttered vegetables, onion gravy £12.50

Steak, Ale & Horseradish Pie spring onion mash or chunky chips, seasonal greens, thyme-roasted carrots and red wine gravy £15.75

Vegan Sweet Potato, Chickpea & Spinach Curry (VE, GFA) basmati rice, naan bread, coriander, pickled red onion, chilli £13.00



Salads

Chicken Çaesar Salad grilled chicken breast, smoked streaky bacon, lettuce, croutons, Parmesan, Çaesar dressing £12.75

Falafal & Hummus Salad (VE, GF) rocket, tomato, cucumber, red onion, giant couscous, pomegranate seeds, tahini dressing, parsley & mint £12.75

Add grilled halloumi (V, GF) +£4.50 Add chicken breast (GF) +£5.75

Loaded Fries

Loaded Fries crispy bacon, BBQ sauce, burger sauce, cheese, red chilli, onion £8.50

Curry Chicken Loaded Fries chicken strips, curry sauce, crispy shallots, coriander £8.50

Sides

Fries (VE, GF) £4.25

Chunky Chips (VE, GF) £4.50

Cheesy Fries (V, GF) £5.00

Cheesy Chips (V, GF) £5.25

Garlic Bread (V) £3.75

Cheesy Garlic Bread (V) £4.50

Cauliflower Cheese (V, GF) £5.25

Coleslaw (V, GF) £4.25

Roast Potatoes (VE, GF) £4.25

Creamy Mashed Potato (V, GF) £4.25

Honey & Mustard Pigs in Blankets £5.00

Desserts

Sticky Toffee Pudding (V) Cornish clotted cream ice cream, salted caramel sauce £7.50

Chocolate Brownie (V, GF) chocolate sauce, vanilla ice cream £7.50

Lotus Biscoff Cheesecake (V) Biscoff sauce, banana ice cream £7.50

Apple & Blackberry Crumble (V, GF) custard £7.75

Ice Cream (V, GF) your choice of three scoops of ice cream £5.25

Please turn over for our small plates, Sunday roasts $\ensuremath{\mathcal{C}}$ mains





(V) Suitable for vegetarians (VE) vegan (GF) gluten free (GFA) gluten free available

We take every care and attention to identify the allergens that are in our ingredients, but unfortunately it is not possible to guarantee that any product is 100% free from any allergen due to our busy kitchen, and the risk of cross contamination of allergens and traces during cooking and preparation processes Weights stated are approximate uncooked weights. For allergen information please scan the QR code. Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot checked using laboratory testing. Adults need around 2000 kcal a day. Our staff receive 100% of any tips. Service is not included.



Leave us a review! Tell us about your experience today. We'd love to hear