



SUNDAY

STARTERS

BURRATA	10
roasted red peppers, sun dried tomato pesto (V / GF)	
SMOKED MACKEREL PATE	9
pickled cucumber, creme fraiche, rye bread (GFA)	
HONEY & SRIRACHA GLAZED CHICKEN WINGS	9
blue cheese sauce, spring onion (GF)	
COURGETTE FRITTERS	8
lemon mayonnaise(V/GF)	
SMOKED CHICKEN & AVOCADO SALAD	10/20
green goddess dressing(GF)	
LAMB KOFTA	10/20
greek salad, tzatziki(GF)	

MAINS & ROAST

TRIO OF MEATS BEEF, PORK, CHICKEN	29
ROASTED CHICKEN SUPREME, SAGE & ONION STUFFING	20
SLOW ROASTED PORK BELLY WITH CRACKLING	22
35 DAY DRY AGE SIRLOIN BEEF	25
VEGETABLE WELLINGTON	22
KIDS ROAST Beef - Pork - Chicken	11
ALE BATTERED FISH & CHIPS	22
homemade tartare sauce, minted peas (GF)	
PEA & COURGETTE RISOTTO	20
feta & rocket (V/GF)	

All roasts served with
roast potatoes, carrots, parsnips, cauliflower cheese, seasonal
greens, Yorkshire pudding, red wine gravy

DESSERT

CARAMELISED LEMON TART	10
raspberry sorbet (V)	
CHEESECAKE OF THE DAY	10
please ask for today's special (V)	
CLASSIC CREME BRULEE	9
homemade shortbread (V)	
CHOCOLATE TRUFFLE TORTE	10
citrus creme (VE/GF)	
AFFOGATO	8
fresh espresso, amaretti biscuit (V)	
ICE-CREAM & SORBET SELECTION	9
please ask for today's selection (V/VE/GF)	