



Sunday Lunch (example menu)

Starters

- Homemade focaccia & olives with mellow yellow & balsamic (v, gf) £6.75
- Chef's soup of the day with focaccia (vg, gf) £7.25
- Cod cheek scampi, tartare sauce £7.50
- Heritage tomato, feta & spinach bruschetta, sweet tomato chutney, broad bean & radish salad (v) £8.25
- Sun blushed tomato hummus, pesto & pine nuts & toasted pitta (v) £5.95
- Pan seared scallops, scallop roe cracker, black pudding, crushed peas £11.50
- Jerk chicken skewers, mango & lime salsa (gf) £7.50

Sunday Roasts

- Roast sirloin of beef, Yorkshire pudding, roast potatoes, cauliflower cheese, braised red cabbage, roasted roots, winter greens & red wine gravy (gf) £19.50
- Roast loin of pork, Yorkshire pudding, roast potatoes, cauliflower cheese, braised red cabbage, roasted roots, winter greens & red wine gravy (gf) £18.50
- Roast leg of lamb, Yorkshire pudding, roast potatoes, cauliflower cheese, braised red cabbage, roasted roots, winter greens & red wine gravy (gf) £19.50
- Red lentil, cheddar & cashew nut roast wellington, Yorkshire pudding, roast potatoes, cauliflower cheese, braised red cabbage, roasted roots, winter greens & red wine gravy (gf) £16.50

Mains

- 7oz beef burger, chorizo jam, burger sauce, cheddar, gem, tomato, in a brioche bun, slaw & fries £16.95
- Beer battered haddock fillet, twice cooked chips, garden peas, add tartare sauce or curry sauce for £1 (gf) £12.50/£17.50
- Sweet potato & black bean burger, toasted pitta, gem, tomato, chipotle mayonnaise & fries £15.95 (vg)
- Seafood papardelle - mussels, prawns, scallops in a creamy tomato sauce with rocket & parmesan salad & brown crab crouton £21.95
- Lentil & mushroom papardelle, in a tomato ragu, with rocket & parmesan salad (vg) £16.95
- Pan fried sea bass fillet with a green goddess salad (Quinoa, cucumber, spring onion, broad bean, radish, avocado & baby gem) (vg, gf) £21.95
- Swap the sea bass for jerk spiced chicken breast or grilled halloumi (gf) for £16.95

Desserts

- Raspberry Eton mess served in a white chocolate shell, raspberry coulis £6.50
- Dark chocolate ganache pot, blood orange compote, langues de chat biscuit £6.95
- Banana toffee sponge, coconut caramel sauce & vanilla ice cream (vg) £6.50
- Apple & mixed berries crumble, custard £6.95
- Affogato, vanilla ice cream & double espresso (vg, gf) £5.75
- Trio of cheese, millers toasted biscuits, grapes, celery & quince jelly (gf) £12.50

VG – a vegan option is available V – a vegetarian option is available GF – a gluten free option is available
Please let your server know if you have any food allergies