



SUNDAY MENU

WHILE YOU WAIT

Olives  	4.50	Chorizo 	3.95
A selection of marinated olives		Pan Fried Spanish chorizo with a honey glaze	
Bread & Oils  	5.50	Spicy Buffalo Wings	4.95
A selection of warm Mediterranean breads with extra virgin olive oil and organic balsamic vinegar		Chicken wings coated in hot buffalo sauce, garnished with spring onion and fresh chilli, served with a blue cheese sauce	

STARTERS

Soup of the Day  	6.75	King Scallops 	11.95
Homemade soup of the day served with gourmet warm crusty bread roll and butter		Served with celeriac puree, pancetta crumb, micro herbs and lemon vinegarette	
Ham Hock Terrine	7.95	Moules Mariniere 	11.95
Local ham hock terrine served with homemade tomato chutney, toasted sourdough and picalilli		Foye mussels and garlic cream topped with fresh parsley and dipping bread	
Burrata  	8.95	Spicy King Prawns 	12.95
Burrata cheese with fresh pesto, dressed rocket, tomatoes and sourdough bread		Cooked in our tomato, garlic, feta, and chilli sauce served with jalapeno bread	
Bruschetta  	6.95	Beef Carpaccio	10.95
Smoked aubergine & feta cheese paste, fresh tomato, onion and garlic served on sourdough bread, drizzled with balsamic glaze		Parsnip crisps dressed rocket and truffle oil on sliced Hereford beef fillet with shaved parmesan	

SHARING PLATTERS

Fish Platter 	21.95	Mediterranean Platter	22.95
White bait, smoked salmon, Bloody Mary Crayfish Cocktail, mussels saganaki and calamari served with toasted ciabatta and tartare sauce		Cured meats, Mediterranean sausage, feta cheese, Mediterranean olives and feta & spinach filo parcels all served with warm pita bread, hummus and tzatziki	



SUNDAY ROAST



Home cooked Sunday roast, served with roast potatoes, homemade Yorkshire pudding, seasonal vegetables and a rich gravy.

Pork Belly ^{gfa}	16.50
Half Roast Chicken ^{gfa}	16.50
12 hours Slow Cooked Lamb ^{gfa} Off the bone & rolled	17.50
Beef Strip Loin ^{gfa}	17.50
Honey Glazed Gammon ^{gfa}	15.95
Vegetable Wellington ^v	13.95
Add Cauliflower Cheese	3.95
Add Pig in Blankets Coated in honey and wholegrain mustard	3.95



Mixed Roast to Share ^{gfa} 37.50
 Slice of each; Beef strip loin, slow cooked lamb and pork belly served with roasted potatoes, homemade Yorkshire puddings, seasonal vegetables, cauliflower cheese, honey and whole grain mustard pigs in blankets and a rich gravy



STEAKS



We are proud to serve award winning British beef from Smith & Clay; all our steaks are 28 day aged mature beef.

Our steaks are served with slow roasted, field mushroom, seasoned chips and rocket with pesto.

8oz Sirloin Steak ^{gfa}		25.95
8oz Fillet Steak ^{gfa}		29.95
10oz Ribeye Steak ^{gfa}		28.95
Add Sauce Peppercorn, Beef Dripping or Blue Cheese		2.50

Ultimate Beef Steak Burger 15.95
 Beef steak burger, our famous bacon jam, Smoked Applewood cheese, crisp bacon, and hand battered onion ring served in a seeded brioche burger bun with tomato, red onion, crisp lettuce, seasoned chips, and a side of coleslaw



PASTA & SALAD



Seafood Linguine ^{gfa} Linguine with Foye mussels, king prawns and smoked salmon tossed in a creamy white wine sauce with garlic, cherry tomatoes and samphire	19.95
Pea & Parmesan Risotto ^{v vga gf} Arborio rice tossed in white wine with peas, parmesan, and asparagus, topped with shaved parmesan	13.50
Add Chicken	5.95
Add King Prawns	6.95
Add Salmon	6.95
Superfood Salad ^{vg} Cous cous, cherry tomatoes, roasted butternut squash, mange tout and a super seed mix on a bed of mixed leaves, drizzled with our house French dressing	12.95
Add Chicken	5.95
Add Salmon	6.95
Add Halloumi	3.95

SIDES

Sweet Potato Fries ^{gf}	4.50
Greek Salad ^{gf}	4.50
Hand Battered Onion Rings	4.00
Seasoned Chips ^{gf}	4.50
Truffle & Parmesan Chips ^{gf}	6.00
Garlic Ciabatta	4.00

- ^v Vegetarian
- ^{gf} Gluten Free
- ^{vg} Vegan

- ^{gfa} Gluten Free Option Available
- ^{vga} Vegan Option Available