



# SUNDAY MENU

## WHILE YOU WAIT

<b>Olives</b> <small>gl</small> <small>v</small>	3.25	<b>Chorizo</b>	3.15
A selection of marinated olives		Pan Fried Spanish chorizo with a honey glaze	
<b>Bread &amp; Oils</b> <small>gl</small> <small>v</small>	3.95	<b>Spicy Buffalo Wings</b>	4.95
A selection of warm Mediterranean breads with extra virgin olive oil and organic balsamic vinegar		Double jointed chicken wings coated in hot buffalo sauce, garnished with spring onion and fresh chilli served with a blue cheese sauce	

## STARTERS

<b>Soup of the Day</b> <small>v</small> <small>gl</small>	6.25	<b>Moules Mariniere</b> <small>gl</small>	9.95
Homemade soup of the day served with gourmet warm crusty bread roll and butter		Foye mussels and garlic cream topped with fresh parsley and dipping bread	
<b>Potted Chicken Liver Pate</b>	7.95	<b>Beef Carpaccio</b>	10.95
Served with tomato and chilli chutney and sourdough bread		Parsnip crisps, dressed rocket and truffle oil on sliced Hereford beef fillet with shaved Parmigiano	
<b>Burrata</b> <small>v</small>	8.45	<b>Cured Salmon</b> <small>gl</small>	8.95
Burrata cheese with fresh pesto, dressed rocket, heirloom tomatoes and sourdough croute		with pickled beetroot, yellow beetroot, capers, and olive oil dressing served with sourdough croute	
<b>Wild Mushroom Bruschetta</b> <small>v</small> <small>gl</small>	6.50	<b>Meatballs</b>	7.95
Wild English mushrooms cooked with garlic and white wine in a Stilton cream sauce, served on freshly made bread		Beef meatballs in our homemade tomato sauce, topped with smoked cheddar and served with dipping bread	
<b>King Scallops</b> <small>gl</small>	10.95		
Served with beetroot puree, pancetta crumb and micro herbs			

## SHARING PLATTERS

<b>Fish Platter</b> <small>gl</small>	18.95	<b>Mediterranean Platter</b>	19.95
White bait, smoked salmon, Bloody Mary Crayfish Cocktail, king Prawns and mussels Saganaki. Served with toasted ciabatta and burnt lemon		Slices of smoked duck, cured meats, sausage, feta cheese, olives and feta & spinach filo parcels all served with warm pita bread, hummus & tzatziki	

## SUNDAY ROAST

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

Pork Belly	14.50
Half Roast Chicken	14.50
Honey Glazed Gammon	13.95
12 hours Slow Cooked Lamb Off the bone & rolled	16.25
Beef Strip Loin	16.25
Vegetable Wellington <span>v</span>	12.95
Add Cauliflower Cheese	3.95
Pig in blankets Coated in honey and wholegrain mustard	3.95



Mixed Roast to Share	37.00
Slice of each; Beef strip loin, slow cooked lamb and pork 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 and Clay; all our steaks are 28 day aged mature beef.  
Served with slow roasted tomato, field mushroom, seasoned chips, hand battered onion rings and rocket.

8oz Sirloin Steak <span>glf</span>		23.95
8oz Fillet Steak <span>glf</span>		26.95
10oz Ribeye Steak <span>glf</span>		25.95
Add Sauce Peppercorn, Beef Dripping or Blue Cheese		1.95

Ultimate beef steak burger	14.95
Beef steak burger, our famous bacon jam, Smoked Applewood cheese, crisp bacon, and hand battered onion rings served in a burger bun with tomato, red onion, crisp lettuce, seasoned chips, and tomato relish	

## PASTA & SALAD

Pea & Parmesan Risotto <span>v</span> <span>vegf</span>	12.50	Superfood Salad <span>v</span> <span>vegf</span>	11.95
Arborio rice tossed in white wine with peas and parmesan and topped with parmesan shavings		Cous cous, rainbow cherry tomatoes, avocado, candied beetroot, mange tout and a super seed mix on a bed of mixed leaves. Drizzled with our house French dressing	

Add Chicken - 3.50 | Add Haloumi v - 2.95 | Add Salmon - 4.95 | Add Chorizo - 1.95

## SIDES

Side Salad	2.95	Sweet Potato Fries	4.00
Hand Battered Onion Rings	4.00	Garlic Ciabatta	3.75
Seasoned Chips	4.00		