



Sunday Lunch Menu

STARTERS

Smoked Haddock and Spring Onion Fishcake

Dressed baby leaves, tomato & red onion salsa

Soup of the Day

Served with rustic bread (v)

Falafel Salad

Pickled cucumber, curried mayonnaise (v)

Ardennes Pate

Confit cherry tomato chutney, baby leaf salad, ciabatta

MAIN COURSE

Roast Topside of Beef

Locally sourced topside of beef served with Yorkshire pudding roast potatoes, seasonal vegetables, pan gravy

Fish of the Day

Served with new potatoes, lemon & thyme cream sauce, seasonal vegetables

Roast Leg of Lamb

Served with roast potatoes, seasonal vegetables, pan gravy

Roast Loin of Pork

Served with roast potatoes, sage & onion stuffing, seasonal vegetables, pan gravy

Nut Roast

Served with Yorkshire pudding, seasonal vegetables, roast potatoes, vegetarian gravy (v)

Vegan and Gluten free options available on request

Fancy a pudding?

Please ask a member of our waiting staff for today's dessert menu

1 Course - £10.95 2 Course - £14.95 3 Course - £18.95

v = vegetarian, vg = vegan, df = dairy free, gf = gluten free

If you have a food allergy or intolerance, please let us know before ordering



SUNDAY SPECIALS

Chargrilled Chicken Caesar Salad

Parmesan croutons, sun blushed tomatoes

£11.00

Breaded Wholetail Scampi

Chunky chips, garden peas, homemade tartare sauce & lemon

£11.00

Butter Chicken Curry

Naan bread and a choice of rice, chips or ½ & ½

£11.00

Add Poppadoms £1.00

8oz Hand Pressed Hanley Farm Beef Burger

Served in a brioche bun with slaw, relish & fries

£11.00

Add dry cured smoked bacon, mature cheddar or onion rings £1

Mac n Cheese Burger

Served in a brioche bun, relish & fries

£10.50 (v)

Beetroot & Goats Cheese Ravioli

Basil & peanut butter, rocket

£11.50

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