



Sunday Lunch Menu

Starters

- Soup of the Day (v, gf) £10
- Chicken liver pate, toasted bread, onion marmalade £11
- Smoked salmon, rye bread, candied lemon, crispy capers £13
- Glazed goat's cheese, mixed leaves, toasted walnuts (v, gf) £13
- Roasted red pepper hummus, toasted pitta bread (ve) £9
- Classic prawn cocktail Marie Rose £11

Main Courses

- Pan fried sea bass, crushed new potatoes, tenderstem broccoli, salsa vierge (gf) £20
- Penne carbonara, pecorino black pepper, smoked pancetta £18
- Fish and chips, tartare sauce, crushed peas, sea salt and lemon £16
- Caesar salad, parmesan, croutons, anchovies £12 (add chicken for £5)
- Pan roast sausages, bubble and squeak with onion gravy £18
- Wild mushroom cream gnocchi (ve) £16

'Roast of the Day'

Served with Yorkshire pudding, roast potatoes, seasonal vegetables and succulent gravy (£18)

Sides

- Fries (ve) £4
- Chunky chips (ve) £5
- Onion rings (ve) £6
- Garlic ciabatta bread £5 (v) (or add cheese for £2)
- Tenderstem broccoli (ve) £6

Desserts

- Chocolate brownie, vanilla ice-cream (v) £9
- Ice-cream selection (v, gf) £8
- Sticky toffee pudding, vanilla ice-cream (v) £8
- Local cheese selection, grapes, chutney, crackers (v) £11
- Lemon cheesecake, berry compote (v) £8

v (vegetarian) / ve (vegan) / gf (gluten-free)

All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.