



## SUNDAY MENU

12-8pm

### Starters

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Garlic & lemon hummus with harissa oil & charred bread (v)(vgo)	£7.00
Jalapeno & smoked cheddar croquettes with saffron aioli (v)	£8.00
Chicken liver parfait, charred bread, apple & fig chutney	£9.00
Ox cheek scotched egg, celeriac remoulade, spiced carrot puree & pickled carrot	£10.00
Smoked salmon rilette, pickled cucumber, radish, sourdough crisp & dill emulsion	£10.00
Mussels & tiger prawns on toast, Thai yellow curry sauce, crispy samphire	£10.00

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### Roasts

All roasts served with roast potatoes, seasonal vegetables, cauliflower cheese, sweet potato puree & Yorkshire pudding.

Roast sirloin of beef	£24.00
Slow roast shoulder of lamb	£24.00
Slow roast belly of pork with apple sauce	£20.00
Roast free range chicken	£18.00
Mushroom, feta & nut roast with roast onion gravy (v) (vegan option available)	£17.00

### Sides £5

Pigs in blankets | Pork stuffing | Roast potatoes | Cauliflower cheese

### Mains

Beer battered haddock fillet & chips with crushed minted peas & tartar sauce	£17.50
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### Dessert

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Lemon cheesecake & raspberry, raspberry sorbet	£9.00
Warm double chocolate cookie, mint choc chip ice cream, milk chocolate & hazelnut sauce	£9.00
Sticky toffee pudding with vanilla ice cream	£9.00

Please inform your server on any allergies or intolerances when placing your order at the bar.

Our Chefs can adapt some dishes to cater for customers with food intolerances.

Despite all reasonable steps being taken we cannot guarantee the absence of any unintentional cross contamination of allergens and our kitchen is therefore not a 'free from' environment. If you require 'free from' food we are unable to cater for you