

SUNDAY MENU



SMALL PLATES

Soup (ask for details) w/ focaccia (VE) (GFO) 6.5

Calamari w/ smoked paprika & lemon mayo (GF) 7.5

Caramelized Onion Hummus w/ harissa chickpeas, za'atar & seasoned flatbread (VE) (N) (S) 7

Whipped Feta w/ mixed olives, sun dried tomatoes & seasoned flatbread (V) 7

ROASTS

*With roast potatoes, roasted root veg, braised red cabbage, seasonal greens, Yorkshire pudding, cauliflower cheese & gravy jus

Ruby & White Beef Sirloin w/ roasted shallots 17

Roast Chicken w/ pigs in blankets 16

Mixed Roast (beef & chicken) 18

Seitan w/ mushroom gravy (V or VE) 15

Kids Beef 8.5 | **Kids Pork** 8.5 | **Kids Seitan** (V or VE) 7.5

CATCH OF THE DAY

Pan Fried Sea Bass Fillet w/ crushed herby new potatoes, pickled lemon, samphire & pesto (N) (GF) 19

SIDES

Skinny Fries 3 **Sweet Potato Fries** 4.5

Add: Chilli salt 50p | Add: Rosemary & garlic salt 50p (V) (GF)

DESSERTS

Sticky Toffee Sundae Date pudding, vanilla ice cream, caramel sauce, chantilly cream & pecan brittle (V) (N) 8

Vegan Snickers Sundae Chocolate brownie, caramel ice cream, caramel sauce, whipped cream & salted peanuts (VE)(N) 8

Affogato Vanilla ice cream with fresh coffee (V) (GF) 4.5

Selection of ice creams & sorbets 1.5 per scoop