

# SUNDAY MENU



## SMALL PLATES

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**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

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

**Ruby & White Beef Sirloin** w/ roasted shallots 16

**Roast Pork** w/ pigs in blankets 16

**Mixed Roast** (beef & chicken) 17

**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

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

## SIDES

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**Skinny Fries** 3 **Sweet Potato Fries** 4.5

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

## DESSERTS

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**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