

SUNDAY MENU



SMALL PLATES

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

Salmon Cakes w/ pickled carrots & cucumber & sweet chilli Sauce 7.5

Butterbean Hummus w/ za'atar & seasoned flatbread (VE) (S) 6.5

Sauteed Chorizo w/ red wine, confit garlic & toast (GFO) 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 16

Roast Pork w/ crackling 16

Mixed Roast (beef & pork) 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

Fish Pie Smoked haddock, salmon & white fish, king prawns & boil eggs in a fennel & caper sauce, cheesy mash & tenderstem broccoli (GF) 20

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 Chocolate & Cherry Sundae Chocolate brownie, cherry compote, choc ice cream, chantilly cream (V) (N) 8

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

Selection of ice creams & sorbets 1.5 per scoop