



A Typical Sunday Menu



Starters

Karaage Chicken £7
with spring onion, sweet chilli

Salt & Pepper Squid £7 (GF)
with confit garlic mayo

Courgette & onion bhajis £7 (GF & vegan)
served with spiced mango chutney

Rosemary halloumi fries £9 (V)
with sweet chilli dip

Roasted cauliflower & cheese soup £9 (V)
with truffle oil & roasted hazelnuts, bread roll with butter,
(vegan option ~ GF available)

Coquettes de jambon £7
mozzarella & spring onion with mustard mayo

Roasts

Sirloin Beef £20 ~ Rolled shoulder of Lamb £19 ~ Chicken Supreme £19
~ Pork Belly £18 ~ Butternut Squash £16 (V) ~ Nut roast £16 (V)

All roasts served with roast potatoes, roasted cauliflower cheese, carrot purée,
red cabbage, Yorkshire pudding, buttered greens and gravy on the side.

Meat roasts served with sausage and bacon stuffing

Mains

Battered Cod and Chips £17
with tartar sauce, minted pea purée, lemon

Steak Burger £16
with toasted brioche bun, tomato relish, lettuce, red onion & tomato and served with
fries and creamy coleslaw. Add Cheese £1. Add Bacon £1

Halloumi Burger £15 (V)
with toasted brioche bun, sweet chilli sauce, lettuce, onion and sweet peppers
and served with fries and creamy coleslaw

Wild mushroom risotto £17 (V)
With breaded goats' cheese & tarragon oil

Mussels in creamy white wine sauce £17
served with fries and crusty bread

Chef's signature Rice Bowls:
sticky jasmine rice and pickled ginger served with stir fried greens,
crunchy rainbow slaw with soy & sesame dressing -
Karaage Chicken £16 ~ Bang Cauliflower £14 (vegan)
King prawns £16 ~ Pan fried salmon £17
~ with teriyaki, sweet chilli or bang bang sauce

Desserts

Chocolate Brownie (V) £7
with salted caramel ice cream (also available as vegan with vegan vanilla ice cream)

Lemon sponge with pistachio crumb and warm custard (V) £7

Cointreau summer fruit Eton mess (V) £7

Caramelised banana split with vegan ice cream, fresh berries,
honeycomb and chocolate (GF, vegan) £7

White chocolate bomb filled with lemon mousse served with a fruit compote,
strawberries and a shot of Muscat wine (V) £9.00

Profiteroles with chocolate sauce (V) £9.00 (Perfect for sharing)

Bailey's & coffee cheesecake (V) £8.00 ~ served with vanilla pod ice cream

Almond Bakewell tart (V) £8.50 ~ served with dotted cream

Apple & sultana crumble (V) £7.00 ~ served with custard, (GF option a available)

Ice cream (V) £1.50 per scoop
Vanilla, Vegan Vanilla, Strawberry, Chocolate and Salted Caramel

**Our Sunday menu changes every Sunday but this example is
typical of what we offer.**