

SUNDAY MENU

1 COURSE - £16 | 2 COURSES - £20 | 3 COURSES - £24

Starters...

- Chefs soup of the day, French bread, salted butter (v) ^
- Wild & button mushrooms, garlic, truffle cream, tarragon herb crumb (v) ^
- Duck & port pate, apricot & orange chutney, sourdough crackers
- Slow roasted tomato & red onion bruschetta, mozzarella (v) ^
- Tempura king prawns, sriracha mayonnaise
- Black pudding, poached egg, pancetta, hollandaise

The Main Event...

- Roast rump of aged beef or chicken, duck fat potatoes, seasonal vegetables, Yorkshire pudding, pan gravy ^
- Treacle & herb glazed bacon chop, tenderstem broccoli, mash, jus
- Sesame crusted salmon fillet, stir fried noodles, bok choy, soy glaze
- Pan fried chicken breast, leek & pancetta potato rosti, asparagus, diane sauce*
- Wild mushroom, pappardelle pasta, creamed spinach, vegetarian parmesan (v)
- Steak & ale pie, mushy peas, pan gravy, hand cut chips

Hot Rock Steaks...

All our steaks are served with tomato, confit mushroom, pea shoots and chunky chips.

- 6oz 50 day dry aged rump steak ^
- 9oz bacon chop, pineapple ^
- 12oz 50 day dry aged rump steak [+£10] ^
- 10oz 70 day dry aged marbled sirloin steak [+£12] ^
- 10oz 50 day dry aged rib eye steak [+£14] ^
- 8oz Centre cut fillet steak [+£18] ^

Sauces...

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|------------------------------|----|------------------|----|
| - Cracked black peppercorn * | £3 | - Red wine jus * | £3 |
| - Blackstick blue * | £3 | - Diane * | £3 |

Sides...

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| - Gochujang chicken bites, sesame | £6 | - Pork belly bites, chimichurri * | £6 |
| - Beer battered onion rings (v) | £4 | - Hoisin & chilli tenderstem broccoli* | £5 |
| - Salt & pepper squid, citrus aioli (v) | £6 | - Truffled Cauliflower cheese (v)* | £5 |
| - Panko halloumi, sweet chill (v) | £6 | - Garlic bread (add cheese +£1) (v) | £5 |

Desserts...

- Lemon tiramisu, Mini meringue
- Pecan & treacle tart, clotted cream
- Wild berry pavlova, blackcurrant sorbet*
- Sticky toffee pudding, toffee crunch ice cream, butterscotch sauce
- Biscoffee creme brulee, shortbread
- White chocolate mousse, poached rhubarb, buttered oats^
- Duo of vanilla bean, toffee crunch, raspberry ripple or blackcurrant sorbet ^
- Liqueur Coffee – choose from Baileys, Jamesons, Tia Maria or Brandy

Tea/Coffee...

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|-------------------|-------|
| - Pot of Tea | £2.75 |
| - Americano | £2.75 |
| - Cappuccino | £3.00 |
| - Latte | £3.00 |
| - Flat White | £3.00 |
| - Mocha | £3.00 |
| - Espresso | £2.00 |
| - Double Espresso | £3.40 |

Food Allergy? Please speak with a member of our team! Gluten free* / gluten free on request ^