

SUNDAY MENU

1 COURSE - £20 | 2 COURSES - £25 | 3 COURSES - £30

Starters...

- Chefs soup of the day, soft focaccia, salted butter (v) ^
- Wild & button mushrooms, garlic, truffle cream, toasted focaccia (v) ^
- Chicken liver pate, apple & cider chutney, sourdough toast ^
- Slow braised ox cheek croquettes, truffle mayonnaise, parmesan crisps
- Smoked haddock fish cake, tartare sauce, lemon wedge, watercress
- Haggis & black pudding bon bons, pancetta, peppercorn sauce

The Main Event...

- Roast rump of aged beef or chicken, herb roast potatoes, seasonal vegetables, Yorkshire pudding, pan gravy ^
- Pan fried bacon chop, potato & parmesan gratin, poached egg, hollandaise *
- Rolled haddock fillet, new potatoes, spinach, garlic cream reduction, crispy capers*
- Beef & chorizo roly poly, tenderstem broccoli, whipped potato, jus
- Chicken supreme, bombay potatoes, spinach, thai curry sauce *
- Spinach & ricotta tortellini, tomato & basil sauce, pesto oil, toasted pine nuts (v)
- Beef wellington, parsnip puree, truffle & chive whipped potato, wilted spinach, jus [+£18]

Hot Rock Steaks...

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

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

Sauces...

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

Sides...

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| - Sticky honey mustard chipolatas | £7 | - Bang bang king prawns, chilli | £7 |
| - Beer battered onion rings (v) | £5 | - Panko halloumi, chilli jam (v) | £6 |
| - Hot honey carrots, crumbled feta (v)* | £6 | - Cauliflower cheese, parmesan panko* | £6 |
| - Jalapeno poppers, lime mayonnaise | £5 | - Garlic bread (add cheese +£1) (v) ^ | £5 |

Desserts...

- White chocolate blondie, raspberry ripple ice cream, coulis (v) ^
- Apple & blackberry crumble, vanilla bean custard (v)
- Sticky toffee pudding, salted caramel ice cream, butterscotch sauce (v)
- Vanilla creme brulee, shortbread ^
- Mini pavlova, blackcurrant sorbet, pistachio praline (v) *
- Tiramisu cheesecake, ladies fingers, chocolate soil
- Duo of ice cream: clotted cream vanilla, salted caramel, raspberry ripple (v)*
- Liqueur Coffee – choose from Baileys, Jamesons, Tia Maria or Brandy

Tea/Coffee...

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| - Pot of Tea | £2.95 |
| - Americano | £2.95 |
| - Cappuccino | £3.20 |
| - Latte | £3.20 |
| - Flat White | £3.20 |
| - Mocha | £3.20 |
| - Espresso | £2.20 |
| - Double Espresso | £3.60 |

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