

# 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, onion & date chutney, toasted focaccia ^
- 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
- Beef wellington, baby root vegetables, truffled cream potatoes, Jus **[+£18]**

## 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...

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

## Sides...

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

## Desserts...

- Chocolate fudge brownie, raspberry ripple ice cream, coulis
- Pecan & treacle tart, clotted cream
- Wild berry pavlova, blackcurrant sorbet\*
- Sticky toffee pudding, toffee crunch ice cream, butterscotch sauce
- Biscoff creme brûlée, shortbread
- White chocolate & strawberry cheesecake, poached strawberries
- Duo of vanilla bean, toffee crunch, raspberry ripple or blackcurrant sorbet ^
- Liqueur Coffee – choose from Baileys, Jamesons, Tia Maria or Brandy

## Tea/Coffee...

- |                   |       |
|-------------------|-------|
| - 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 ^