

SUNDAY MENU

1 COURSE - £18 | 2 COURSES - £23 | 3 COURSES - £28

Starters...

- Chefs soup of the day, soft focaccia, salted butter (v) ^
- Wild & button mushrooms, garlic, truffle cream, toasted focaccia (v) ^
- Ham hock & leek terrine, honey mustard emulsion, home made piccalilli, sourdough croutes ^
- Pork & apricot sausage roll, radish salad, peppercorn sauce
- Tempura king prawns, water cress, sriracha mayonnaise
- Chorizo & black pudding hash, spinach, poached egg

The Main Event...

- Roast rump of aged beef or chicken, herb roast potatoes, seasonal vegetables, Yorkshire pudding, pan gravy ^
- Treacle cured & herb crusted glazed bacon chop, braised white cabbage, hassleback potatoes, jus *
- Salmon fillet, fondant potato, buttered asparagus, hollandaise sauce *
- Chicken supreme, herb roast new potatoes, spinach, garlic & citrus cream sauce *
- Wild mushroom & truffle tagliatelle, caramelised pearl onions, spinach, vegan parmesan (v)
- Braised steak & caramelised onion pie, whipped potato, tenderstem broccoli, jus
- 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 **[+£7]** ^
- 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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| - Pork belly bites, sriracha honey, chilli * | £7 | - Salt & pepper squid, garlic aioli | £7 |
| - Beer battered onion rings (v) | £5 | - Panko halloumi, chipotle jam (v) | £6 |
| - Tempura tenderstem, honey, soy & sesame (v) | £6 | - Three cheese cauliflower (v) * | £6 |
| - Truffle & parmesan tater tots, garlic aioli (v) ^ | £6 | - Garlic bread (add cheese +£1) (v) ^ | £5 |

Desserts...

- Chocolate fudge brownie, raspberry ripple ice cream, coulis (v)^
- Apple & rhubarb crumble, vanilla bean custard (v)
- Sticky toffee pudding, salted caramel ice cream, butterscotch sauce (v)
- White chocolate & pistachio panna cotta, vanilla coffee syrup *
- Lemon curd tart, crushed meringue, chantilly (v)
- Banoffee cheesecake, banana chips, caramel sauce
- 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 ^