

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) ^
- Brussels pate, red currant jam, brioche toast, micro coriander ^
- Braised lamb & stilton croquette, pickled shallots, micro herbs, truffled aioli
- Salmon, spring onion & dill rosti, radish creme fraiche, crispy capers *
- Bury black pudding, poached egg, hollandaise, pancetta lardons

The Main Event...

- Roast rump of aged beef or chicken, herb roast potatoes, seasonal vegetables, Yorkshire pudding, pan gravy ^
- Crispy pork belly, fondant potato, parsnip puree, tenderstem broccoli, jus *
- Rolled cod fillet, herb roasted new potatoes, wilted spinach, asparagus, garlic cream sauce *
- Sticky sesame & chilli chicken, garlic tenderstem, teriyaki noodles
- Roasted red pepper & spinach gnocchi, tomato pesto cream sauce, toasted walnuts (v) *
- Classic British braised lamb & root vegetable shortcrust pie, buttered mash, minted jus
- Beef wellington, 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 ^
- 10oz 70 day dry aged marbled sirloin steak [+£12] ^
- 9oz bacon chop, pineapple ^
- 10oz 50 day dry aged rib eye steak [+£14] ^
- 12oz 50 day dry aged rump steak [+£7] ^
- 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 teriyaki broccoli, almond flakes (v) | £6 | - Truffled Cauliflower cheese (v) * | £6 |
| - Mac & cheese, pancetta crumb | £6 | - Garlic bread (add cheese +£1) (v) ^ | £5 |

Desserts...

- Chocolate fudge brownie, raspberry ripple ice cream, coulis (v) ^
- Apple & blackberry crumble, vanilla bean custard (v)
- Sticky toffee pudding, salted caramel ice cream, butterscotch sauce (v)
- Mini Pavlova, poached berries, chantilly cream (v) *
- Caramel tart, clotted cream, honeycomb (v)
- Chocolate orange cheesecake, white chocolate soil, chocolate sauce
- Duo of ice cream: vanilla bean, 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 ^