

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...

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

Sides...

- 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...

- 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 ^