

# SUNDAY MENU

1 COURSE - £18 | 2 COURSES - £22 | 3 COURSES - £26

## Starters...

- Chefs soup of the day, French bread, salted butter (v) ^
- Wild & button mushrooms, garlic, truffle cream, toasted focaccia (v) ^
- Ham hock terrine, piccalilli, roasted grapes, sourdough toast ^
- Wild boar & black pudding sausage roll, apricot chutney, peppercorn sauce
- Thai salmon & coconut fishcake, baby leaf salad, sweet chilli
- Black pudding, poached egg, pancetta lardons, hollandaise sauce

## The Main Event...

- Roast rump of aged beef or chicken, duck fat potatoes, seasonal vegetables, Yorkshire pudding, pan gravy ^
- Braised lamb stew, pickled red cabbage, butter roasted dumplings
- Pan fried fillet of seabass, sauteed new potatoes, spinach, pancetta, peas, béarnaise sauce \*
- Pan fried chicken breast, Bombay potatoes, spinach, Thai curry sauce\*
- Roasted red peppers, pesto cream, gnocchi, toasted pine nuts (v)^
- Steak & ale pie, mushy peas, pan gravy, hand cut chips
- Beef wellington, wilted spinach, chantenay carrots, truffled cream potatoes, jus [+£16]

## 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 [+£10] ^
- 10oz 50 day dry aged rib eye steak [+£12] ^
- 8oz Centre cut fillet steak [+£17] ^

## Sauces...

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

## Sides...

- |   |    |                                       |    |
|---|----|---------------------------------------|----|
| - Katsu chicken strips, red chilli          | £6 | - Crispy salt & pepper squid, aioli   | £6 |
| - Beer battered onion rings (v)             | £4 | - Panko halloumi, chipotle jam (v)    | £6 |
| - Tempura broccoli, honey, soy, sesame (v)  | £5 | - Truffled Cauliflower cheese (v)*    | £5 |
| - Thyme & rosemary hasselback potatoes (v)* | £5 | - Garlic bread (add cheese +£1) (v) ^ | £5 |

## Desserts...

- Chocolate fudge brownie, raspberry ripple ice cream, coulis (v)^
- Apple & cinnamon crumble, vanilla custard (v)
- Sticky toffee pudding, toffee crunch ice cream, butterscotch sauce (v)
- Mini meringues, compote, Chantilly cream, strawberry sorbet (v)\*
- Espresso panna cotta, hazelnut brittle \*
- Lemon meringue cheesecake, pouring cream
- Duo of vanilla bean, toffee crunch, raspberry ripple or strawberry champagne sorbet (v)^
- 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 ^