

SUNDAY MENU

AVAILABLE 12-5PM

STARTERS

Olives (VE) (GF) | 3.75

Chicken Wings (GF) Spicy chicken wings, blue cheese dip & dressed salad | 8.75

Creamy Cheese Mushrooms (V) Oven baked mushrooms in a cheese & spinach sauce, served with bread | 7.75

Calamari Crispy fried squid & garlic aioli |8.95 **Soup of the Day** Served with bread & butter | 6.50

ROAST DINNER

All roast dinners are served with roast potatoes, Yorkshire pudding, gravy & vegetables.

Beef Sirloin 24.50

Half Chicken 20.95

Mixed Roast Pork & Beef 24.50

Pork Belly 23.5

Children's Roast 9.95

Nut Roast (VE) 18.95

BURGERS

All burgers are served in a brioche style bun with lettuce, tomato, onion ,fries.

Upgrade to Sweet Potato Fries (+1.50) Thick Cut Chips (+1.50)

Beef Burger

Chicken Burger

Plant-Based Burger (VE)

Beef patty, and burger sauce. | 16.95 Add Smoked Cheddar Cheese +1.75 Add Bacon +1.75 | Extra patty +5.00 Chargrilled chicken breast topped with smashed avocado, & burger sauce | 17.95

Add Smoked Cheddar Cheese +1.75

Vegan burger patty, burger sauce, vegan cheese slice & vegan mayonnaise | 15.95

MAINS

Salmon Fillet served with crushed new potatoes, mixed greens and prosecco garlic sauce | 22.95

Sea Bass Fillet served with crushed new potatoes, mixed greens and prosecco garlic sauce. | 25.95

Pan-Roasted Celeriac "Steak" (VE) Thick slice of celeriac, perfectly pan-roasted and served with new potatoes, roasted vegetables, carrot and maple puree | 18.95

 $\textbf{Caesar Salad} \ \textbf{Romain lettuce, Caesar dressing, grated Italian cheese and croutons} \ | \ 13.95$

Add chicken breast £6 | Add Salmon fillet £8

SIDES & EXTRAS

Roasted potatoes 5.25 | Cauliflower Cheese 5.5 | Mixed Roasted Root Vegetables 5.25

Braised Red Cabbage 5 | Dauphinoise potatoes 4.95 | Mixed seasonal greens 5.25

Mac & Cheese 5.75 | Mediterranean roasted vegetables with Feta 5.25

STEAKS TO CRAVE FOR

All our steaks are served with tomato, flavoured butter, a choice of side & your choice of sauce.

Choose how you would like your steak cooked

Blue Red throughout

Rare Mostly red with a touch of pink

Medium Rare Mostly pink with a touch of red

Medium Pink in the centre

Medium Well A touch of pink

Well Done Firm texture with no pink

Choose your sauce

Peppercorn

Béarnaise

Bordelaise

Beef & Red Wine

Choose your side

Mixed salad

Fries

Sweet potato fries (+1.50)

Thick cut chips (+1.50)

CLASSIC STEAKS

Black Angus 50 days aged Sirloin

A delicate flavour balanced with a firmer texture. Recommended Medium Rare | 8oz 28.50 | 12oz 35.95

Black Angus 50 days aged Ribeye

A finely marbled steak. Recommended Medium

| 8oz 29.75

Rump 30 days aged

Full-flavoured and firm in texture. Recommended Medium | 8oz 22.25

STEAKS TO SHARE

Short bone Tomahawk 30 days aged

Aged on the bone, highly marbled & flavoursome.

Recommend served Medium for maximum flavour and tenderness. |Serves 2 | 28oz | 69.75

Black Angus Chateaubriand 50 days aged

Hand-cut from the fillet primal, one of the most tender cuts.

Recommended Medium Rare |Serves 2 | 16oz |69.75

OUR RECOMMENDATIONS

Black Angus 50 days aged Fillet

The most tender and lean steak. Recommended Rare | 8oz 35.50

T-Bone 30 days aged

One side a tender fillet, the other a flavoursome well marbled sirloin. Recommended Medium Rare | 20oz 41.95

16oz Ribeye 30 Days aged World Steak Challenge 2023 Gold Medal Winning Steak

Highly marbled and flavoursome, we recommend this is served at least Medium for maximum flavour and tenderness | 15.5oz 37.95

OUR RECOMMENDATIONS

Porterhouse T-Bone 30 days aged

The king of steaks, one side a tender fillet the other side a tendersome and well marbled sirloin.

Please allow at least 30 minutes cooking time.

Recommended Medium Rare

| Serves 2 | 35.5oz | 82.95

