



SUNDAY MENU

AVAILABLE 12-5PM

STARTERS

Olives (VE) (GF) | 3.75

Chicken Wings (GF) Spicy chicken wings, blue cheese dip & dressed salad | 8.25

Creamy Cheese Mushrooms (V) Oven baked mushrooms in a cheese & spinach sauce, served with bread | 7.50

Calamari Crispy fried squid & garlic aioli | 8.75

Soup of the Day Served with bread & butter | 5.95

ROAST DINNER

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

Beef Sirloin 23.95

Half Chicken 20.95

Mixed Roast Pork & Beef 23.95

Pork Belly 22.5

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 (+1.25) Thick Cut Chips (+1.25)

Beef Burger

Beef patty, and burger sauce. | 15.95

Add Smoked Cheddar Cheese +1.75

Add Bacon +1.75 | Extra patty +4.50

Chicken Burger

Chargrilled chicken breast topped with smashed avocado burger sauce | 17.75

Add Smoked Cheddar Cheese +1.75

Add Bacon +1.75

Plant-Based Burger (VE)

Vegan burger patty, burger sauce, vegan cheese slice & vegan mayonnaise | 15.50

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. | 25.50

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

Caesar Salad Romain lettuce, a classic Caesar dressing, croutons, & grated Italian cheese | 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 4.75 | Mixed seasonal greens 4.95

Mac & Cheese 6.45 | Mediterranean roasted vegetables with Feta 4.95

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptors do not include all ingredients.

If you do have any questions, allergies, or intolerances, or you require allergen information please let us know before ordering.

Weights stated are approximate uncooked weights.

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 (+1.25)

Thick cut chips (+1.25)

CLASSIC STEAKS

Black Angus 50 days aged Sirloin

A delicate flavour balanced with a firmer texture.
Recommended Medium Rare | 8oz 27.50 | 12oz 35.95

Black Angus 50 days aged Ribeye

A finely marbled steak. Recommended Medium | 8oz
26.95 | 12oz 32.95

Rump 30 days aged

Full-flavoured and firm in texture.
Recommended Medium | 8oz 19.95

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 | 66.95

Black Angus Chateaubriand 50 days aged

Hand-cut from the fillet primal, one of the most
tender cuts.
Recommended Medium Rare
| Serves 2 | 16oz | 66.95

OUR RECOMMENDATIONS

Black Angus 50 days aged Fillet

The most tender and lean steak. Recommended Rare | 8oz 34.95

T-Bone 30 days aged

One side a tender fillet, the other a flavoursome well marbled
sirloin. Recommended Medium Rare | 20oz 40.95

Ribeye on the Bone 30 days aged

Highly marbled and flavoursome, we recommend this is served
at least Medium for maximum flavour and tenderness
| 15.5oz 38.25

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 | 79.95

