



sunday roast

1 course 11.95, 2 courses 15.95, 3 courses 19.95

start

watercress, new potato & mustard cream soup - warm homemade bread (v)

hake flakes - fine beans, french dressing, pickled red onion

mixed salami - peach salsa, roast pepper chilli dressing

mixed breads - olives, balsamic glaze, olive oil (v)

main

roast rib-eye of beef - rich red wine gravy

roast shoulder of pork - cider glaze, apple sauce, crackling

strudel - butternut squash, beetroot, red onion, pumpkin seeds (vegan)

*served with yorkshire pudding, roast potatoes, honey glazed parsnips,
red cabbage, leek & potato gratin, broccoli, carrot & swede mash*

dessert

summerberry crumble - double cream custard

homemade cakes - cream or ice cream

ice cream - with homemade honeycomb

cheeseboard - (3.95 extra)



pizza

margherita - mozzarella, fresh tomato, garlic, basil (v) - 10.95

seafood - mackerel, anchovies, mussels, squid, garlic, dill, olives - 12.95

bolognese - parmesan reggiano shavings - 11.95

spicy meatballs - fresh chilli, garlic - 11.95

italian meats - parma ham, napoli salami, milano, olives - 12.95

chorizo - goats cheese, fresh chilli, rosemary - 11.95

parma ham - peach, gorgonzola, wild rocket - 12.95

courgette - anchovies, cherry tomatoes, capers, (no cheese) - 11.95

butternut squash - onion, beetroot, pumpkin seeds, rocket (no cheese) (vegan) - 11.95

wild mushroom - artichoke, houmous, truffle oil & garlic (no cheese) (vegan) - 11.95

garlic - cheese, herbs (v) - 6.95

salad

wild rocket salad - chilli, pickled red onion, cherry tomato (vegan) - 3.50

peach salad - mozzarella, parma ham, wild rocket - 6.50

heritage tomato salad - black garlic (vegan) - 6.50

extra

vegetables for two 3.50

vegetables for four 5.50

roast potatoes 2.50

yorkshire pudding, roast potatoes, gravy 4.50

olives 3.50

parsnip crisps 2.50

Allergen Information: Some of our food may contain allergens. Please ask our staff for any required allergen information prior to ordering.