

Sunday Sample Menu

Starters

Pork Belly Bites with sweet chilli dip £6.25 gf*
Bread , balsamic and oil £3.50
Creamy garlic and cheese mushrooms on
garlic ciabatta £5.95
Lightly coated whitebait with garlic dip £6.25

Scotch egg made with a locally sourced
organic Hens egg and our special blend of
black pudding and seasoned sausage meat
£6.85
Soup of the day served with fresh bread £5.25

~~~~~ Traditional Sunday Roast

All served with roast potatoes , seasonal veg , Yorkshire pudding , stuffing and good helping of
gravy

Slow cooked leg of lamb £14.50

British chicken breast £12.95

Slow cooked sirloin of beef £13.95

The Full Monty: £18.95

Roast Pork with crackling £12.95

Roast Lamb, beef, pork and chicken served
with roast potatoes , seasonal veg , Yorkshire
pudding , stuffing, a pig in blanket and gravy

Vegan Butternut Squash and beetroot
wellington £13.95.

Vegan sausages 13.95

If you are vegan let us know we will leave out the
stuffing and Yorkshire and give you extra vegetables
and potatoes.

Gluten Free Roast all served with roast potatoes , seasonal veg , Gluten free Yorkshire pudding, gluten free
stuffing and a good helping of gluten free gravy (please note we do use gluten in our kitchen)gf*

Mains

Steak and ale pie, fully wrapped in pastry and served with mashed potato seasonal vegetables
and gravy £14.00

Black bean and lentil Burger with hand cut chips 12.95 v

Home made flame grilled beef burger topped with bacon, cheddar and caramelised onions in a
bun served with hand cut chips £13.95

Breaded whole tail scampi served with home made tartar sauce, salad and hand cut chips £12.95

8oz Sirloin steak served with home made chips or salad, portobello mushroom and tomato £16.95
gf*

SIDE ORDERS

Mashed potato £2:70
Cauliflower cheese £3:50
Pigs in blankets £2:70
Extra seasonal vegetables £2:50

Extra Yorkshire pudding or stuffing £0:60
House salad £2.70
Chips £2.70
Cheesy chips £3.70

Please note menu descriptions are not a full list of ingredients, please speak to your server if you have any allergies or
intolerances. gf* We do not use gluten in these dishes but we do use gluten in the kitchen.