Sunday Menu
Spring 2024

Nibbles

Spanish Pitted Marinated Olives Vg £4.00

Halloumi Fries, with a Sweet Chilli Dip (7) V £6.50

Mini Honey & Mustard Sausages (5,9) £6.50

Fried Whitebait, with lemon aioli (3,5,13) £6.00

Starters

Selection of Artisan Breads with balsamic, olive oil & smoked sea salt (5,13) Vg £7.00

Pan fried Wood Pigeon Breast on Toast, bacon spread and sorrell salsa (5,13) GFO £8.50

Crab & Smoked Salmon Parcel, crispy samphire and pink peppercorn foccacia (2,3,4,5,13) GFO £11.50

Grilled Asparagus Spears with vegan Olivier salad, caper salsa verde (13) Vg £9.50

Roasts

Roast Spring Lamb (3,5,7) £20.00

Roast Sirloin of Beef (3,5,7) £21.00

Vegan Sweet Potato, Mushroom & Spinach Wellington (5) Vg £18.00

All served with roast potatoes, glazed carrots & parsnips, green vegetables, Yorkshire puddings & rich gravy

Mains

Halloumi Burger, caramelised onions, celeriac remoulade, hand cut chips & battered gherkin (5,7,9,13) GFO V £17.00

Beer Battered Haddock Fillet & hand cut chips with mashed peas & caper dip (4,5,13) £17.50

Desserts

Selection of 3 Cheeses, (ask server) rhubarb jelly, celery & crackers (1,5,7) £11.50

Vanilla Cheesecake, caramelized bananas,salted caramel ice cream (3,5,7) £8.50

Sticky Date & Toffee Pudding, vanilla bean ice cream (3,5,7) £8.50

Rhubarb & Coconut Fool & organic bee pollen VgO £8.50

Selection of Ice Creams (Two Scoops) V £6.95

See our ice cream board to find out today's flavours

We hope you enjoy the food & service; we add a suggested 12.5% service charge to your bill. This can be altered or removed if you feel we could have done better. We always welcome the chance to put things right so please let us know if anything is less than 100%.