

ON SUNDAT

NIBBLES

WE SUGGEST A MINIMUM OF 3 PLATES FOR SHARING 1 FOR 5 / 3 FOR 14 / 5 FOR 22

Artisan Breads Olive oil & Balsamic, herb pesto oil, chilli & garlic oil (VG)

Homemade Nachos *Cheese, chilli, tequila fondue dip* (V)

> **Pork Puffs** Apple sauce (GF)

Marinated Olives (VG/GF)

Chorizo & Halloumi Fried Skewer Chilli Jam (GF)

Mozzarella & Sundried Tomato Flat bread (V)

Honey Mustard Sausages (VGA)

SHARERS

Baked Camembert 17 Garlic & parsley seasoning, warm artisan bread, red onion chutney (V)

STARTERS

Spiced BBQ Chicken Skewer 8 *Garlic aioli, mixed leaf, red onion* (GF)

Garlic Butter & Parsley Pan Fried Gambas 9.5 Toasted ciabatta (GFA)

Goat's Cheese & Roasted Vegetable Filo Nest 8.5 *Courgette, red pepper, red onion, coriander & goats cheese* (VGA)

> Chef's Soup of the Day 6.5 Warm crusty roll (GFA/VGA)

Homemade Lamb Kofta 8 Tzatziki Dressed salad, beetroot puree (GF)

> **Teriyaki Fish Bites** 7.5 *Grilled pak choi, Asian slaw* (GF)

Sweet Chilli Cauliflower Pakora 7.5 Mango chutney (GF/VG)

(GF) Gluten free. (GFA) Gluten free alternative.

(VG) Suitable for both vegan and vegetarians. (VGA) Vegan alternative. (V) Suitable for vegetarians.

Food allergy notice; if you have a food allergy or a special dietary requirement please inform a member of our staff before you place your order. A discretionary service charge of 10% will be added to all bills. TS.03.24.21596



SUNDAY ROAST

ALL SERVED WITH

Rosemary, thyme & garlic roast potatoes, glazed carrots & parsnips, sauteed leeks and savoy cabbage, Yorkshire pudding and rich gravy. (VGA)

28 Day Aged Roast Beef 20

Roasted Pork Belly & Crispy Cracking 18 Lemon and Thyme Chicken Supreme 18 Roast Leg of Lamb 20 Roast Trio: Pork, Beef, Lamb 24 Vegetarian Nut Roast 17

Please ask your server for details about our vegetarian roast

SUNDAY SIDES

Cauliflower cheese 5 • Extra Roast Potatoes 4 • Pigs in Blankets 5 • Roasted and Glazed Root Vegetables 4 • Basil Sauteed Greens 4 • Pork, Sage & Onion Stuffing wrapped with Streaky Bacon 5

CHILDREN'S SUNDAY ROAST

WITH ALL THE TRIMMINGS

28 Day Aged British Beef 10 **Roasted Pork Belly & Crispy Cracking** 9 Lemon and Thyme Chicken Supreme 9 Roast Leg of Lamb 10

Vegetarian Nut Roast 9

Please ask your server for details (VGA)

MAINS

Bacon Cheese Burger 17

6oz 21 Day Aged British beef patty, Monterey Jack cheese, smoked streaky bacon, red onion chutney, bread & butter gherkin, lettuce, tomato, skin on fries

Double up your burger 5

Pulled BBQ Jackfruit Burger 16 Gem lettuce, tomato, gherkin, potato bun, coleslaw, skin on fries (GFA/VG)

Whiskey Marinated 8oz Ribeye 29

Thick cut chips, garlic mushrooms, grilled beefsteak tomato, mixed leaf salad (GF)

> **ADD A SAUCE** 3 Diane • Peppercorn • Chimichurri

Golden Battered Fish & Chips 17 *Mushy peas, tartar sauce, curry sauce* (GF)

> Half Roast Jerk Chicken 19 Wild rice & peas, mango, chilli & red pepper salad

Lemon Crusted Haddock Fillet 19 Roasted new potato, creamed spinach, carrot and beetroot puree

Butternut Squash & Coconut Flan 15 Braised red onion, pea & spinach velouté (GF/VG)

> **Chicken & Bacon Honey Mustard Linguine** 17 *Courgette, spinach*

SIDES

Mac & Cheese (V) 5 • Chunky Chips (GF/VG) 4 • Skin on Fries (GF/VG) 4 • Homemade Onion Rings (GF/VG) 4 • House Green Salad (GF/VG) 4 • Chilli & Garlic Creamed Spinach (GF/V) 4 • Sautéed Basil Pesto Savoy (GF/VG) 4