



SUNDAY MENU

SERVED MIDDAY WITH LAST TABLES SAT AT 6PM

SMALL PLATES & STARTERS

Bread Board, served with Garlic Mayonnaise, Hotel Butter, Extra Virgin Olive Oil & Balsamic **(v)** 6.95

Wild Mushroom Mac & Cheese **(v)** 7.95

Soup of the Day served with Baked Bread & Hotel Butter **(can be v, vg and gf)** 6.95

Warm Pork Pie served with Piccalilli 7.95

Prawn Cocktail, Avocado Mousse, Shredded Lettuce served with Buttered Brown Bread **(can be gf)** 9.95

Whitebait with Tartare Sauce and Lime 7.95

Deep Fried Breaded Scampi with Garlic Mayonnaise and Lemon 7.95



SUNDAY ROASTS

We work closely with our local Butchers to ensure the highest quality fresh meats. Please be aware that some items may be subject to change or demand can make them unavailable.

Sirloin of Beef 19.5

Belly of Pork 17.5

Cornfed Supreme Chicken 17.5

Our Roasts are served with: Beef Fat Roast Potatoes, Seasonal Vegetables, Yorkshire Puddin & Red Wine Gravy.

Cajun Sweet Potato Roulade, Vegan Roast Potatoes, Vegan Buttered Vegetables; Vegan Gravy **(v, ve)** 18

FURTHER MAINS

Pan Fried Salmon Fillet, Celeriac Puree, Pan Fried Wild Mushrooms, Parsley White Wine Sauce, served with Kaitatuya Roasted Green Seaweed 19.5

Seabass Fillet, Artichoke Puree, Pea Medley, Beurre Blanc Sauce **(gf)** 19

10oz Beef Burger, Smoked Oakwood Cheddar Cheese, Crispy Back Bacon, topped with a Fried Egg and Onion Rings, served with Chips and Salad 18.5

Pan Fried Cornfed Chicken, Garlic Roasted Parmentier Potatoes, Crispy Black Pudding, Roasted Root Vegetables and Chicken Jus 19.5

Oven Baked Sweet Potato Roulade, Provençal Courgette Spaghetti **(v, vg, gf)** 18

Sundried Tomato Pesto Gnocchi, Roasted Garlic Bread **(v, vg)** 16.5



SIDES

Fat Chips **(gf, v, vg)** 4.5

Side Salad **(gf, v, vg)** 4.5

Rocket & Parmesan Salad **(gf)** 4.5

Grilled Halloumi **(gf, v)** 5.5

Roasted Root Vegetables **(gf, v, vg)** 4.5

Buttered Greens **(v, gf, can be vg)** 4.5

Garlic Mushrooms **(gf, v)** 4.5

We cannot guarantee, but always do our best, to avoid cross contamination of nuts, gluten, and other food allergens, but allergens are present in our Kitchen. Please when ordering, let us know about any dietary requirements so we can inform the Kitchen Team. Prices listed in pound sterling (£) An optional service charge of 10% will be added to your final bill, this is shared equally amongst our team.

v= vegetarian ve= vegan gf = gluten free



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CIABATTAS & WRAPS

All can be gluten free and served in either ciabatta bread or a wrap

Coronation Chicken 8.5

Steak and Red Onion Jam 11.5

Baby Prawn Marie Rose Dressing & Baby Gem 8.5

Halloumi and Sweet Chilli **(v)** 8.5

Curried Chickpea and Rocket **(v, vg)** 7.5

DESSERTS

Ice Cream or Sorbet 6.5

Seasonal Fruit Custard Tart 7

Toffee Apple Cheesecake **(gf)** 7

Warm Chocolate Caramel Fudge Cake **(v, vg)** 7

Cheeseboard served with a selection of Crackers, Celery, Apple, Spiced Plum Chutney & Butter

FOR ONE - 12

FOR TWO - 22

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