



## SUNDAY MENU

SERVED MIDDAY UNTIL 6PM

2 COURSE £25

3 COURSE £29.5

### SMALL PLATES & STARTERS

Selection of Warm Breads, with Extra Virgin Olive Oil, Balsamic, Butter, & Aioli Dip (v)

Soup of the Day served with Warm Bread & Butter (v, can be ve and gf)

Prawn Cocktail, Caviar served with Buttered Bread (can be gf) (£2 SUPPLEMENT)

Pork Pie served with Piccalilli & Pickles

Crispy Chicken Bites, Sesame Seeds, Chili, Spring Onions,  
with either Homemade Buffalo Sauce or BBQ Sauce on the side

Lemon & Herb Panko Squid, Garlic Aioli

Panko Coated Cauliflower Wings with Sweet Chilli Sauce (ve, v)

### MAINS

Pan Fried Salmon, Lemon Samphire, with a Clam & White Wine Cream Sauce and Mash (gf)

Royal Beer Battered Cod, Fat Chips, Minted Mushy Peas, Tartare Sauce

Gammon, Fried Egg and Bubble & Squeak

**Sunday Roast with all the traditional trimmings –**  
*please speak to your server to discover today's fabulous roasts on offer*

Cumberland Sausages with a Red Onion Marmalade Gravy, Mash and Seasonal Greens

Brie, Mushroom & Cranberry Wellington with Patatas Bravas & Seasonal Greens (v)

Roasted Butternut Squash and Sage Gnocchi with Pumpkin Seed garnish and Garlic Bread (v, ve)

Sweet Potato Roulade with Patatas Bravas & Seasonal Greens (v, ve)

### SIDES

Fat Chips 4.5

Pigs in Blankets 4.5

Garlic & Herb Mushrooms 4.5

Beef Fat Potatoes 4.5

Skinny Fries 4.5

### DESSERTS

Ice Cream or Sorbet

Fruits of the Forrest Eton Mess

Caramel Apple Slice, Vanilla Custard (gf)

Chocolate Brownie

Apple & Cinnamon Cheesecake with Ginger Crumb Base

*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*