

# Sunday Menu

*Served 12pm until 5pm*

## CIABATTAS

- Sausage & Red Onion Jam (toasted) 7.95
- Smoked Salmon, Cream Cheese and Rocket 8.5
- Vegan Cheese & Red Onion Jam (toasted, v, vg) 8.5

## SMALL PLATES & STARTERS

- Bread Rolls & A Trio of Homemade Butters- *White Truffle, Black Pepper, Chive* 6.25
- Soup of the Day with a Warm Bread Roll & Butter 6.5
- Vegetable Spring Rolls with Sweet Chilli Dipping Sauce (v) 6.95
- Torched Smoked Salmon, Crayfish, Soft Herb & Crème Fraiche, with Sourdough 7.95
- Harissa Lamb Slider with a Fresh Mint Yoghurt 7.5
- Breaded Chicken Goujons with Homemade Smokey BBQ Dip 7.25
- Crispy Vegetable Gyozas with Soy Dipping Sauce (v, vg) 6.95

## MAINS

### 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.

Our Roasts are served with:

Beef Fat Roast Potatoes, Buttered Vegetables, Yorkshire Pudding & Red Wine Gravy.

Cornfed Chicken Supreme 16

Garlic & Rosemary Rolled Leg of Lamb 17

28 Day Aged Beef Sirloin 17

Maple Carrot Steaks served with Roast Potatoes, Vegan Buttered Vegetables and Vegan Gravy (v, vg) 16

### Further Mains

Pan Roasted Salmon Fillet, with Tarragon Tagliatelle 16.5

Cumberland Sausage, Creamy Mash, Petit Pois 17

Moving Mountain Patty, with Fries and House Salad (v, vg) 12.95

Pesto & Cherry Tomato Penne Pasta (v) 12.95

## SIDES

4.5 EACH

Buttered Petit Pois  
Triple Cooked Fat Chips

Root Vegetable Hash  
Fries

Buttered Greens

## DESSERTS

Tia Maria Chocolate Cheesecake 7

Seasonal Fruit Crumble with Your Choice of Either Ice Cream or Custard (can be vegan) 7

Ice Cream or Sorbet 6.5

*We cannot guarantee, but always do our best, to avoid cross contamination of nuts, gluten and other food allergens. Please when ordering, let us know about any dietary requirements so we can inform the Kitchen Team.*