

Sunday Menu

1 Course - £12.00

2 Courses - £18.00

3 Courses - £24.00

Starters

Smoked Haddock, Dill and Spring Onion Fishcake with a Fried Egg and Cheese Sauce

Braised Ham Hock and Pea Soup, Wholegrain Mustard Crème Fraiche and Crusty Bread (GF Available)

Confit Duck, Orange, Hoi Sin and Pistachio Terrine, Sweet Onion Chutney and Brioche Toast (GF Available)

King Prawn Cocktail Taco, Cucumber, Cherry Tomato Salsa, Shredded Iceberg Lettuce and a Paprika Marie Rose Sauce

Potato Gnocchi with a Roasted Red Pepper Pesto Sauce, Spinach, Feta and Basil Crisps (V)

Homemade Sun Blushed Tomato, Buffalo Mozzarella Peppered Flatbreads with Micro Basil (V)

Mains

Classic Roast Dinner

A choice of beef brisket or chicken supreme

All served with crispy roast potatoes, old school gravy and a homemade Yorkshire pudding.
Also accompanied by mashed carrot and swede, broccoli cheese and braised red cabbage.

Fish of the day (please ask your server for details)

8oz flat iron steak, skinny fries, au poivre sauce served with a confit tomato and a grilled mushroom garnish
(£4.50 supplement)

Pan Roasted Cauliflower Steak, Cashew Nut Butter, Crispy Cauliflower Leaves, Tomato and Red Onion Salad and Homemade Chunky Chips

(GF) (V)

V = Vegetarian GF = Gluten free

Please discuss any dietary requirements with your server