

# SUNDAY LUNCH

12-8:30

## STARTERS

## ROASTS

king prawns £9 (gfa)  
Cajun garlic butter, toasted sourdough  
(gluten, crustation, milk)

soup of the week £6.5 (gfa)  
Warm bread, salted butter  
(Gluten, celery, milk)

daulce de leche buffalo wings £8  
spring onion, sesame  
(milk, egg, sesame)

grilled asparagus £8.5 (gfa)  
toasted sour dough, poached egg, hollandaise sauce,  
chive, chive oil  
(egg, milk, gluten)

roast striploin of beef (served pink) large £22.95  
small £17.95

maple and orange glazed smoked gammon large  
£20.95 small £15.95

garlic and thyme confit chicken leg large £18.50  
small £15.50

asparagus, tomato chutney and blue cheese tart  
£16.5 (gluten, Egg, dairy)

garlic and herb rubbed roasted cauliflower £16.5

All served with garlic and rosemary roasted potatoes,  
braised carrot, roasted parsnips, green beans wrapped in  
bacon, red cabbage puree, roast gravy and yorkshire  
pudding  
(dairy, sulphates, gluten, egg)

## sides £4.50

mashed potato (dairy)  
roasted cauliflower cheese (gluten, dairy)  
honey mustard pigs in blankets (sulphates, dairy)

## CLASSICS

fish and chips £19  
cider battered haddock fillet, pea pure, house tartar  
sauce, house chips  
(dairy, fish, sulphates, legume)

toad in the hole £17  
Owen taylor sausage, chive mashed potato, garden peas  
roast red onion gravy, watercress  
(gluten, egg, dairy, legume)

beef and bacon burger £18.5 (gfa)  
8 oz beef patty, toasted sour dough smoked streaky  
bacon, cheddar cheese, beef tomato, rocket, caramelised  
onions, house chips, Caesar wedge  
(gluten, sulphates, dairy)