

Sunday Menu

ROAST STRIPLOIN (GFA)

Striploin served with roast potatoes, Yorkshire pudding, gravy & seasonal vegetables

20.95 / 21.95

ROAST GAMMON (GFA)

Honey mustard roast gammon, served with roast potatoes, stuffing, Yorkshire pudding, gravy & seasonal vegetables

18.95 / 19.95

ROAST OF THE WEEK (GFA)

Please see our specials board or ask a member of staff

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MIXED ROAST (GFA)

Choice of all 3 meats, served with all the trimmings!

24.95

HOMEMADE NUT ROAST (GFA) (VGA)

Roasted parsnips, carrots, cashew nuts, almonds, onion, garlic, rosemary & thyme served with roast potatoes, Yorkshire pudding, seasonal vegetables and gravy

18.95

FISH AND CHIPS

Beer battered catch of the day, served with garden peas, chips & homemade tartare

18.95 / 19.95

RATATOUILLE (VGA)

A classic stew of aubergine, courgette, red onion, carrots, leeks & peppers cooked in a rich tomato sauce. Served with potato gratin & rocket

18.50

WHOLETAIL SCAMPI

Served with chips, garden peas and homemade tartare sauce

18.95

COBB SALAD (VGA)

Green leaves, tomatoes, cucumber, avocado, soft boiled egg, olives, & house dressing

21.50

HAM, EGG AND CHIPS

Served with branston pickle

18.95

- SIDES -

CAULIFLOWER CHEESE	4.00
YORKSHIRE PUDDING	1.20
ROAST POTATOES	3.00
PIGS IN BLANKETS	4.00
SEASONAL VEGETABLES	4.00

- CIABATTAS -

STRIPLOIN & HORSERADISH 17.95

HONEY MUSTARD ROASTED
GAMMON & STUFFING 15.95

Served in a freshly baked ciabatta from our local bakery, with fries & a pot of homemade gravy