

SUNDAY AT 178

(GF) - GLUTEN FREE AT REQUEST

SUNDAYS 12.00 - 16.00

(V) - VEGETARIAN

Bread & herb butter £3

(VE) - VEGAN AT REQUEST

STARTERS

Roasted cauliflower soup with apple and walnut. Served with rustic bread £6.5 (V)

Prawn cocktail Vol-au-Vent with sweet paprika and coriander £7.5

Chicken liver parfait alongside brioche and gooseberry chutney £7 (GF)

Slices of Wye Valley smoked salmon served with homemade crumpet, duo of beetroots and cream cheese £8 (GF)

Tomato & basil arancini with marinara sauce £6.5 (VE)

ROASTS & MAINS

Served with herb roasted potatoes, creamy mash, Yorkshire pudding, broccoli, roasted carrot, swede and pan gravy

Roasted 28 day Sirloin beef £16.5 (GF)

Free range British chicken £15.5 (GF)

English pork loin, homemade apple sauce £15.5 (GF)

Roasted sage and mushroom nut loaf £15.5 (VE)

8oz Ribeye steak served with our homemade chunky chips, hung sour cream and lambs lettuce £23.50 (GF)

FISH BOARD

Cod and chips, handmade tartare sauce, garden peas, burnt lemon £16.5

Lemon sole with grapefruit and chilli butter served with buttered broccoli and new potatoes £25 (GF)

1.5lb Native lobster grilled with garlic and parsley served with skinny fries & Caesar salad £50 (GF)

THE TRIMMINGS

Cauliflower cheese £3 (V)

Roasted hispi cabbage with onion and bacon £3.5 (GF)

Spiced maple carrots £3 (V) (GF)

Herb Roast potatoes £3 (GF)

Extra Yorkies - complimentary at request (V)

PUDDINGS

English strawberry pavlova with homemade elderflower ice cream and lemon verbena £7 (GF)

Salted caramel tart served with peanut caramel ice cream, caramel popcorn and chocolate £8

Vegan black forest, chocolate mousse served with kirsch cherries and cherry sorbet £7 (GF) (VE)

Aldridge honey ice cream, homemade honeycomb, dried lavender, and dark chocolate sauce £5 (GF)

Selection of three English cheeses £8 (GF)