

SUNDAY LUNCH MENU

STARTERS

SOUP OF THE DAY	9
Crusty roll (m,wg)	
BELLY PORK BITES	10
Soy sauce, sesame seeds, spring onions	
FISH BITES	10
Tartare, lemon (e,su,f)	
FIG & GOAT'S CHEESE PUFF PASTRY	10
Fig, whipped goat's cheese & puff pastry (g,e,m)	
DUCK & ORANGE PÂTÉ	12.50
Chutney, rocket & toasted brown bread (e,wg,su)	

MAINS

FISH & CHIPS	19
Garden peas tartare sauce, lemon (e,su)	
4OZ BEEF BURGER	17
Bacon, cheddar cheese, chips, crispy lettuce, red onion, crispy onions, slaw, fries (wg,m,su,e)	
CRISPY CHICKEN BURGER	17
Crispy lettuce, red onion, crispy onions, mayo, slaw, chips (wg,m,su,e)	
HALLOUMI BURGER	17
Tomato, crispy lettuce, red onion, crispy onions, slaw, chips, garlic mayo (wg,m,su,e)	
PLANT BASED BURGER	17
Tomato, avocado, crispy lettuce, red onion, crispy onions, slaw, chips (ve,wg,su)	
BEETROOT, BLUE CHEESE & WALNUT SALAD	12.50
Roasted beetroot, blue cheese, walnuts & dressed leaves (m,tn)	

CARVERY

Selection of carvery meats and vegetables 19
OR

Nut & butternut squash roast and vegetables 19

Order with our waiting team

DESSERTS

MIXED FRUIT CRUMBLE	8
Clotted cream (m,wg)	
PECAN PIE	8
Whipped cream (wg,m,tn,e)	
RUM-POACHED PINEAPPLE & MANGO	8
Coconut sorbet, chocolate crumb (wg,su)	
CHEESE BOARD	12
Served with crackers, grapes & chutney	
Please ask staff for daily cheese selection	

Allergen Key:

wg – wheat gluten | m – milk | e – egg | su – sulphites | mu – mustard | f – fish | mo – mollusc
cr – crustacean | ve – vegan | v – vegetarian | n – nuts | tn – tree nuts