

Sunday Menu

STARTERS

🍷 Creamy Garlic Mushrooms

Pan fried wild mushrooms, creamy garlic sauce served on sourdough

£6.95

🌱 Soup of the Day

Ask your server for our homemade soup of the day, served with rustic bread

£5.45

Chef's Scallops

Ask your server for today's chef's scallops

£9.25

Chicken Liver pâté

Served with orange chutney & rustic bread

£6.95

Chef's Croquettes

Ask your server for today's chef's croquettes

£5.95

MAINS

Seafood Tagliatelle

Scallops, tiger prawns, mussels, crab, velouté sauce

£19.95

Roast Chicken & Pancetta Risotto

With butternut squash, mascarpone, sage, parmesan, chestnuts

£16.95

Fish & Chips

Golden beer battered fresh catch, mushy peas, pub chips, tartar sauce

£14.95

Maple Bacon Cheese Burger

Beef patty, maple bacon, house burger sauce, gem lettuce, sliced tomato, toasted brioche bun

£13.95

30 Day Aged Fillet 8oz

Served with grilled mushroom & tomato, pub chips & onion rings. **Add a steak sauce (+£2.95):**
Peppercorn/Blue Cheese/Red Wine Jus

£26.95

SUNDAY ROASTS

Served with roast potatoes, creamed savoy, parsnip purée, honey glazed carrots, buttered greens, gravy, Yorkshire pudding

Roast Sirloin of Beef

£15.95

Roast Pork & Crackling

£14.95

Roast Shoulder of Lamb

£15.95

Ask your server about our vegan roast options

Norfolk Turkey

£13.95

🌱 Vegetarian Wellington

£14.95

Trio of Meats

£16.95

Roast Beef, Turkey & Pork

Beef Wellington Sharing Board (Serves 2)
- £65.95 -

18 oz Prime fillet beef Wellington

Served with roast potatoes, stuffing, creamed savoy, parsnip purée, honey glazed carrots, buttered greens, cauliflower cheese, gravy, Yorkshire pudding

SIDES 🍷

Onion Rings £3.95

House Salad £4.25

Buttered Vegetables £3.95

Truffle & Parmesan Fries £3.95

ROAST SIDES 🌱 £3.65

Honeyed Glazed Parsnips

Homemade Stuffing to Share

Creamy Mash

Cauliflower Cheese

Buttered Greens

Creamed Savoy

ALLERGENS – Please let your server know of any allergies or intolerances you have before you order. Allergen information by dish is contained in our Allergen Menu which is available upon request. Our kitchens operate with standards and procedures to address the risks of cross contamination; however, they are very fast environments so we cannot guarantee the total absence of allergens when preparing dishes. If you need any more information please ask one of our team members.

DESSERTS

Sticky Toffee Pudding £6.95

Topped with rich toffee sauce, served with vanilla custard

Belgian Waffle £6.95

Topped with hot chocolate sauce, pecans & vanilla ice cream

Clotted Cream Rice Pudding £5.95

Infused with vanilla pods & topped with candied oranges

VE Lemon & Raspberry Sorbet £4.95

Fruity and refreshing lemon & raspberry sorbet

Chef's Sponge of the Day £5.95

Ask your server for today's chef's sponge

COFFEES & TEA

Latte	£3.25	Cappuccino	£3.25	Macchiato	£2.85
Flat White	£3.25	Mocha	£3.25	Hot Chocolate	£3.45
Americano	£2.85	Espresso	£2.25	Pot of Tea	£2.85
		Double Espresso	£2.85		

Add syrup +40p

DIGESTIFS 25ml-50ml

Disaronno	£4.75	£8.10	Hennessy VS	£7.35	
Baileys		£5.15	Port	£4.65	
Tia Maria	£6.35	£8.25	Kahlua	£4.25	£7.25

LIQUEUR COFFEE

- £6.95 -

Irish Coffee Irish whiskey	Italian Coffee Disaronno	French Coffee Brandy
Highland Coffee Scotch whisky	Baileys Latte Luxury Irish cream	Calypso Coffee Tia Maria

SPECIALITY COFFEES

- £4.65 -

Sticky Toffee Latte Hazelnut, caramel syrup with whipped cream, toffee sauce & crushed nuts	Hot Chocolate Deluxe Hot chocolate topped with whipped cream, marshmallows, crumbled brownie & chocolate sauce	Ginger & Cinnamon Latte Ginger & cinnamon syrup topped with whipped cream & crumbled ginger biscuit	Blackforest Hot Chocolate Creamy hot chocolate with rich blackforest syrup, topped with airy whipped cream
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