

SUNDAY

STARTERS

Olives 3.5

Homemade focaccia, olive oil & balsamic 3.5

Salt & pepper calamari, aioli 9

Roasted beetroot & goat's cheese salad, green beans, cucumber, toasted walnuts (v, gf) 9

Grilled Argentinian tiger prawns, chimichurri 10.5

Roasted baby aubergine, confit tomato, gremolata, toasted pine nuts (vg, gf) 8.5

Sharing mezze – hummus, tzatziki, babaganoush, Padron peppers, potato croquettes, feta, olives, focaccia (v) 15

ROASTS

All roasts served with roast potatoes, seasonal vegetables, gravy

Roast beef, Yorkshire pudding 21

Roast pork belly, apple sauce, Yorkshire pudding 21

Roast chicken, bread sauce, Yorkshire pudding 21

Butternut squash & spinach Wellington (vg), Yorkshire pudding (v) 19

MAINS

Pan-fried seabass, baby new potatoes, asparagus, caper butter (gf) 20

Chicken schnitzel, fried egg, rocket & Parmesan 17.5

Wild mushroom pappardelle, shaved Parmesan, truffle oil (v) 16

Beer battered hake, hand cut chips, pea purée, tartare sauce 17

Dry aged beef burger, house relish, mayo, coleslaw, French fries 15.5

Plant-based burger, house relish, vegan mayo, fries (vg) 15.5

~ Add to burgers: cheddar, blue cheese, fried egg, chorizo, bacon 2 each

SIDES

Rocket & Parmesan 6

French fries/ Hand cut chips 5

Sweet potato fries, aioli 6

Cauliflower cheese – for two 7

Roast Potatoes – for two 7

PUDDINGS

Eton mess 7

Sticky toffee pudding, vanilla ice cream, toffee sauce 7

Chocolate brownie, vanilla ice cream (gf) 7

Lemon cheesecake, blueberry compote 7

Poached pears, walnut brittle, vegan vanilla ice cream (vg, gf) 7