

SUNDAY MENU

12.00PM-3.00PM

SOMETHING LIGHT TO START

- Chicken Liver Pate, Red Onion Marmalade, Toasted Sour Dough £5.95
(G-no sour dough)
Steamed Scottish Mussels, Cider, Cream & Leek £6.95 (G)
Potato & Jerusalem Artichoke Fritters, Homemade Harissa 5.50 (G)(V)
I.O.T.G. Prawn Cocktail, Bread £7.50 (G-no bread)
Soup of the day, Homemade Bread £5.50 (V) (G-no bread)

THEN TO FOLLOW

- Roast of the Day £13.25
Battered Fish, Chips, Peas, Homemade Tartar Sauce £12.50 (G on request)
1/2lb Cheese Burger, Fries, Coleslaw £10.95
Beef Bourguignon and Rice £14.95
Braised Blade of Beef, Roasted Root vegetable Jus, Jerusalem Artichoke
Croquette £15.50 (G)
Homegrown Golden Beetroot & Goats Cheese Tarte Tatin, New Potatoes
£13.50 (V)
Chicken or Vegetable Thai Red Curry & Basmati Rice £12.50 (G)
Grilled Cod Fillet, Coconut, Pea & Prawn Risotto £14.95 (G)
100z Rump Steak, Roasted Tomatoes, Mushrooms & Chips £19.50
Hunters Chicken, Coleslaw, Fries & Barbeque Sauce £12.95 (G)

See Blackboard for Specials

SOMETHING NAUGHTY

- Baileys Crème Brulee, Double Chocolate Brownie £5.95 (G)
Pineapple upside Down Cake, Honeycomb Ice Cream £5.95
Warm Toffee Pudding, Caramel Sauce & Custard £5.95
Churros, Chocolate Sauce & Salted Caramel Ice Cream £5.95 (G)
Passion Fruit Eton Mess £5.95
Homemade Mixed Ice Cream £4.50

G = Non Gluten V = Vegetarian

All our menu items are made in house using local produce where possible. If you have any food allergies or intolerances or indeed any questions regarding the provenance of your required dish then please ask and we will do our best to accommodate you. Please also be aware that some dishes may contain shot, pips, small bones or nuts.

PLEASE BE AWARE, DUE TO STAFF SHORTAGES & DURING BUSY PERIODS
THERE MAYBE A WAIT ESPECIALLY WHEN NOT HAVING A STARTER.
THANKYOU FOR YOUR PATIENCE!