

- SUNDAY LUNCH -

STARTERS

Chef's Soup <i>Crusty rolls, butter (gf) (ve)</i>	£8.5	Classic Prawn Cocktail <i>Gem lettuce, Marie Rose, lemon, brown bread</i>	£10.5
Ham Hock & Pea Terrine <i>Piccalilli, toast, rocket salad</i>	£10.95	Wild Mushroom Risotto <i>Truffle Oil, Rocket and Parmesan (gf) (ve) (df)</i>	£9.5/Main £19
Pulled Brisket Croquette <i>Dijon mustard mayo, pickled shallots</i>	£10.95		

ROASTS & MAINS

Roast Sirloin Of Beef <i>Yorkshire pudding (df) (gf – no yorkie)</i>	£19.95	Nut Roast <i>Yorkshire pudding (ve)</i>	£18.5
Chicken Supreme <i>Yorkshire pudding</i>	£18.5	Chef's Choice <i>Roast Lamb or Roast Pork, Please ask for today's special.</i>	£19

All served with roast potatoes, roast parsnips, roast carrots, roast gravy, red cabbage & mixed greens

FROM THE GRILL

6oz Beef Burger (df)	£17.5
Cajun Chicken Burger <i>Guacamole, caramelised onion</i>	£17.5
Meat Free Burger (ve)	£17.5
<i>All burgers come with gem lettuce, tomato, gherkin, red onion, burger slan, burger sauce & fries, toasted bun</i>	
<i>Add mature cheddar and/or unsmoked bacon</i>	£1.75 each

SALADS

Caesar Salad <i>Baby gem lettuce, anchovies, croutons, dressing</i>	£9.25/Main £17.5
Add Chicken or bacon	£2.5
Greek Salad <i>Feta, oregano, lettuce, olives, cucumber, Red onion, tomato</i>	£9.25/ Main £17.50

Cumberland Sausage <i>Creamy chive mash, caramelised onion gravy, crispy onions (gf)</i>	£18.5
Fish & Chips <i>Chunky chips, tartare sauce, lemon</i>	£19.5

PUDDINGS

Snooty Sundae <i>Vanilla & chocolate ice cream, sticky toffee pieces & caramel sauce (gf)</i>	£8.95	White Chocolate & Pistachio Panna Cotta <i>Raspberry sauce & pistachio crumb (gf)</i>	£9.25
Sticky Toffee Pudding <i>Salted caramel ice cream, salted toffee sauce (gf)</i>	£9	Chocolate Hazelnut Mille Feuille <i>Rum chantilly cream</i>	£9
Affogato Parfait <i>Coffee & rum syrup & amaretti biscuit crumb</i>	£9	Local Ice Creams & Sorbet <i>Strawberry clotted cream, honeycomb, chocolate, vanilla (gf)</i>	2 scoops £4.5
Eton Mess <i>Fresh Raspberry, Chantilly Cream, Meringue (gf)</i>	£8.95	Add a waffle cone	£2
		<i>Sorbets –lemon, orange, mango, strawberry guava (ve) (gf)</i>	

Disbes may contain nut/nut derivatives. Fish dishes may contain bones. If you have any food allergies or food intolerances please ask a member of waiting staff about the ingredients in your meal before placing your order. Please note that a 10% discretionary gratuity is added to all tables



- WINES -

CHAMPAGNE	125 ml	200 ml	75 cl
Joseph Perrier Brut NV, France. <i>Soft and delicate with great complexity.</i>	9.00		50.00
Veuve Cliquot Yellow Label NV, France. <i>Full-bodied and richly flavoured.</i>			85.00
Bollinger, France. <i>Made from first-run juice, a full-bodied Champagne.</i>			97.00
Veuve Cliquot Rose NV, France.			89.00
SPARKLING	125 ml	200 ml	75 cl
Chio Prosecco, Italy. <i>Fresh and light with balanced acidity and body.</i>	7.00		27.00
Freixenet Prosecco, Spain.		9.00	
WHITE	175 ml	250 ml	75 cl
Andes Peak Sauvignon Blanc, Chile. <i>Fresh pear with twist of gooseberry.</i>	5.90	7.70	24.50
Vivoli Pinot Grigio, Italy. <i>Pear and citrus notes.</i>	5.80	7.60	22.00
19 Crimes Chardonnay, Australia. <i>Ripe tropical fruit aromas.</i>	6.50	8.40	26.00
Fairway Chenin Blanc, South Africa. <i>Flavours of guava, apple and pear.</i>	5.90	7.70	24.00
Rongopai Sauvignon Blanc, New Zealand. <i>Good structure with a long spicy finish.</i>	8.20	10.95	32.50
Macon Villages, France. <i>Full buttery wine with nutty notes.</i>			29.00
Ropiteau Chablis, France. <i>Elegant dry wine with well-balanced acidity.</i>			33.00
Chateau Thauvenay Sancerre, France. <i>Lemons & fine herbal notes.</i>			39.00
Schieferkopf Riesling Alsace, France. <i>Golden colour citrus acidity and spice.</i>			25.00
RED	175 ml	250 ml	75 cl
Solar Viejo Tempranillo, Spain. <i>Aromas of cherries, plums and sloe's.</i>	5.90	7.70	25.00
Andes Peak Merlot, Chile. <i>Aroma of cedar and plums.</i>	5.90	7.70	24.50
Tall Horse Shiraz, South Africa. <i>Wildberry flavours and oak spice.</i>	6.30	8.40	26.00
Solar Viejo Rioja Reserva, Spain. <i>Ripe fruit flavours, well, structured tannins.</i>	7.80	10.40	31.00
La Cour Des Dames Mourvedre, France. <i>Fruits and acacia aroma, liquorice hint.</i>	7.90	9.10	29.00
J Buchon Reserva Malbec, Argentina. <i>Rich and full bodied, great value for money.</i>	5.90	7.70	24.00
Tall Horse Pinotage, South Africa. <i>Soft and medium bodied with silky tannins.</i>			25.00
Chateau Beauchene Chateauneuf-du-Pape, France. <i>Black cherries, vanilla, cedar.</i>			51.00
Gabbiano Chianti Classico, Italy. <i>Cherry blossom, red and black fruit, cinnamon.</i>			30.00
Casa Ferrierinha Esteva, Portugal. <i>Warm notes of cedar and tobacco.</i>			28.00
ROSE	175 ml	250 ml	75 cl
Canyon Road White Zinfandel, USA. <i>Floral summer orchard aromas.</i>	5.90	7.70	23.00
La Promenade Cote du Provence Rose, France. <i>Light pink in colour.</i>	7.10	9.40	28.00

