

Sunday Menu



Chefs Homemade Soup, Crusty Bread (V) (GF*) 6.00

Crispy Fried Whitebait 7.00
Tartare Sauce, Fresh Lemon

Chicken Liver Parfait, Chutney, Toast (GF*) 7.00

Lemonade Battered Haddock Fillet (GF*) Lrg 14.50
Triple Cooked Chips, Mushy Peas, Tartare Sauce, Lemon Sml 8.00

Pan Roasted Gammon Steak (GF) 10oz 14.00
Triple Cooked Chips, Fried Egg, 5oz 8.00
Garden Peas, Pineapple

Risotto (V) (GF) 13.00
Fresh Peas, Feta Cheese Minted Crème Fraiche

Whole Tail Breaded Scampi
Triple Cooked Chips, Garden Peas 12.50

6oz Beef Burger (GF*) 14.00
Toasted Bun, Pickles, Melted Cheese, Chilli & Onion Marmalade,
Triple Cooked Chips, Garnish

Shredded Beef Steak Baguette 9.00
Mushrooms, Onions, Stilton, Coleslaw, Salad Garnish, Chipped Potatoes

Cajun Spiced Chicken Baguette 8.50
Chilli & Lemon Mayonnaise, Coleslaw, Salad Garnish, Chipped Potatoes

Tomato, Pesto & Melted Cheese Baguette (V) 8.00
Coleslaw, Salad Garnish, Chipped Potatoes

Side Orders

Triple Cooked Chips 4.00

Battered Onion Rings 4.00

Mixed Salad 4.00

Traditional Roast of the Day 12.00
Yorkshire Pudding, Roast & Mashed Potatoes, Stuffing, Seasonal Vegetables, Gravy

Classic Vanilla Crème Brulee (V) 7.00
Homemade Shortbread

Sticky Toffee Pudding (V) 7.00
Toffee Sauce, Vanilla Ice Cream

Warm Double Chocolate Brownie (V) 7.00
Milk Chocolate Ice Cream, Chocolate Sauce

Selection of Ice Creams (V) (GF) 7.00

A Discretionary Service Charge of 5% is added to the bill. Food Allergies & Intolerances, should you have concerns about a food allergy or intolerance please speak to our staff before you order your food and drink