

Sunday Menu



Chef's Homemade Cream of Celery & Stilton Soup (V) (GF)	6.00
Salad of Watermelon & Wensleydale Cheese (V) (GF)	6.50
Creamy Garlic Mushrooms (V) Ciabatta Toast	6.50

Traditional Roasts of the Day	14.00
Roast Striploin of Beef	
Honey Glazed Bacon Joint	
Steam Roasted Chicken All served with Roast & Mashed Potatoes, Yorkshire Pudding, Stuffing, Seasonal Vegetables, Gravy	
Lemonade Battered Haddock Fillet (GF*)	LGE 14.50 / SML 8.00
Triple Cooked Chips, Mushy Peas, Tartare Sauce, Lemon	
Cured Gammon Steak (GF)	10oz 14.00 / 5oz 8.00
Triple Cooked Chips, Fried Egg, Garden Peas, Pineapple	
Risotto of Asparagus & Peas (V) (GF)	14.00
Mascarpone, Soft Poached Egg	
Whole Tail Breaded Scampi	14.50
Triple Cooked Chips, Garden Peas, Tartare Sauce, Fresh Lemon	
6oz Beef Burger (GF*)	14.50
Pretzel Bun, Salt Beef, Pickled Onion, Cheddar & Ale Sauce, Triple Cooked Chips	
Hot Roast of the Day Cob	8.00
Roast Potatoes, Gravy	
Side Orders	
Triple Cooked Chips	4.00
Battered Onion Rings	4.00
Mixed Salad	4.00

Classic Sticky Toffee Pudding (V)	6.00
Toffee Sauce, Vanilla Custard	
Vanilla Cheesecake (V)	6.00
Chocolate Sauce, Chocolate Ice Cream	
Trio of Ice Creams (V)	6.00
Gingerbread, Chocolate, Vanilla Pod	

"Allergies & Intolerances" Should you have concerns about an allergy or intolerance
Please consult our staff prior to ordering. We reserve the right to change items included in this menu without prior notice
in line with seasonal availability. A discretionary service charge of 5% will be added to your bill