Sunday Menu

For Sharing	
Grazing board, honey roasted ham, fish goujons, sticky sausages, crispy jalapenos, BBQ chicken wings, blue	•
olives & bread	£17.5
Baked camembert, garlic jam & bread	£14.5
Breaded white bait, tartar sauce	£7.5
Halloumi fries, sweet chilli jam	£13
Salt and pepper chicken, garlic aioli	£7.5
Loaded potato skins, cheese & onion, sour cream & salsa	£8.5
Smoked salmon, crispy egg with lemon and dill mayo	£9
BBQ chicken wings, blue cheese dip & celery	£7.5
Venison croquettes, with red currant jam	£7.5
Mussels & clams in a leek, bacon and cider sauce, crusty bread	£9
Nachos, guacamole, salsa, sour cream, chillies & melted cheese	£7.5/12.5
add beef chilli £2	
Mains	
Fish & chips, beer battered cod, hand cut chips, crushed peas & tartare	£13.5
Honey roast ham, crispy eggs, pineapple pickle & chips	£12.5
Beef burger , cheddar & fries <i>add bacon £1</i>	£13
Seafood pasta, prawn, mussels, clams in a roasted pepper sauce	£18.5
Chicken Thai green curry, with lime rice	£17
Roasts Served with thyme & garlic roast potatoes, Yorkshire pudding, seasonal greens, roasted roots, cauliflower puree	& proper aravy
Trio of meat (your choice of 3 meats)	£21
Seasonal special roast	MVP
Free range half chicken & stuffing	£15.5
Pork Belly & apple sauce	£16.5
Roast beef	£10.5 £17
	£17 £14.5
Vegetable wellington	£14.5
Sides	
Hand cut chips £3.5, sweet potato fries £4.5, market vegetables £3.5, beer battered onion rings £3.5, parmesan fries £4, skinny fries £3.5 cheesy garlic bread £4	truffle
Desserts	
British cheese board, crackers, pink lady apple, celery & quince jelly (1/2 cheeses)	£6.5/8.5

South African pudding, crème anglaise	£6.5
Blueberry panna cotta, blueberry sorbet	£6.5
Chocolate brownie, peanut butter ice cream & salted caramel sauce	£6.5
Sticky toffee pudding, butterscotch sauce & vanilla ice cream	£6.5
Ice creams & sorbets	£2 per scoop

Our ethos is to make all our dishes fresh to order using locally sourced produce. Please allow adequate time for our chefs to prepare your meal Good things come to those who wait