

# Sunday

## **Starters**

Soup of the day, crusty roll (gfa, vg) £7.95 Halloumi fries with sweet chilli dip (v) £7.95 Sticky belly pork bites served with a hot honey dip (gf) £7.95 Creamy garlic mushrooms in a white wine sauce served garlic ciabatta (gfa) £7.95 Chefs chicken liver pate served with toasted ciabatta & homemade tomato chutney (gfa) £7.95

### Mains

Home roast turkey served with roast potatoes, seasonal vegetables, & chef's homemade gravy £20.95 Home roast belly pork served with roast potatoes, seasonal vegetables, & chef's homemade gravy £20.95 Topside of roast beef served with roast potatoes, seasonal vegetables, Yorkshire pudding

& chef's homemade gravy £20.95\*

\*3 Meat Roast - £3.50 supplement

Homemade nut roast served with roast potatoes, seasonal vegetables, & chef's homemade gravy £20.95 (All roasts can be served as a gluten free alternative)

Vegan burger, smashed avocado, vegan smoked cheese served with hand cut chips and sweet chilli dip (VG,GFA) £17.95

Traditional fish & chips served with chunky chips, mushy peas, curry & tartare sauce (GF) £18.50 Thai green curry served with coconut rice and poppadum (vg) £15.45

Add chicken or king prawns £4.95

Naan bread £3.50 onion bhajis £3.50

### **Sizzlers**

Chicken, wild mushroom and tarragon, served with chips or fried rice £18.95 Beef and peppercorn sauce, served with chips or fried rice £19.95 Kung poa potatoes served with fried rice (vg)£17.95

**Sides** 

Mixed vegetables (v,gf) £3.50 Mashed potato (v,gf) £4.50 Pigs in blankets £4.50 Extra Yorkshire pudding (v) £2.50 Extra roast potatoes (v,gf) £4.50

#### Desserts

Sticky toffee pudding, severed with toffee sauce and clotted cream ice cream £7.95 Chocolate and orange brownie sundae, chocolate sauce, clotted cream ice cream £7.95 Coffee and pecan praline roulade, salted caramel sauce £7.95 (gf) Apple and autumn berry cinnamon crumble, Chef's custard £7.95 Lemon tart, served with raspberry coulis, berry compote and raspberry sorbet £8.50 (vg,gf) Ice cream / sorbet £6.95

Please advise a member of staff if you have any allergies or food intolerances as some dishes may contain ingredients not listed on the menu. All our food is, where possible, locally sourced and prepared fresh to order.

(V) - Vegetarian (VG) Vegan (GF) Gluten Free (GFA) Gluten Free available