

## ***Sunday***

### **To Start**

- Hot honey chicken goujons, crispy onion, coriander, sriracha mayo, dressed salad leaves 7.95
- Crispy Chilli Beef Salad, fresh salad leaves, with an Asian slaw, lime, ginger and sweet chilli dressing 8.25
- Chef's homemade soup of the day, served with crusty roll 7.95 (VG/GFA)
- Creamy garlic & herb sautéed mushrooms, in a velvety garlic and white wine cream sauce, served on toasted garlic ciabatta 7.95(GFA/V)
- Chefs chicken liver pate, infused with brandy, thyme & rosemary, served with house salad, toasted sourdough, and tomato/apple chutney 8.25 (GFA)
- Crispy Cauliflower wings, served with Asian pickled slaw & sweet chilli sauce 7.95 (GF/VG)

### **Mains**

- Home roast turkey served with roast potatoes, seasonal vegetables, & chef's homemade gravy 20.95
- Home roast ham 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
- Homemade nut roast served with roast potatoes, seasonal vegetables and chefs' homemade gravy 20.95  
(all roasts can be served as a gluten free alternative)
- Traditional fish & chips served with chunky chips, mushy peas & tartare sauce 19.95 (GFA)
- Pan-Roasted Sea Bass, Crushed new potatoes, cherry tomatoes, olive & basil dressing 21.50
- Goan Vegetable curry with seasonal vegetables served with coconut rice 17.50 (VG/GF)  
add chicken or king prawns 4.50  
Garlic and coriander Naan bread 3.95
- Crispy Shredded Beef Salad with Sweet chilli dressing, fresh mixed leaf salad, cashew nuts 18.50

#### Allergies and food intolerances

*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(vga) vegan available (gf) gluten free (gfa) gluten free available*

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### Burgers

- Smashed Beef Burger on toasted sourdough bun, shredded lettuce, bacon, cheese, burger sauce, chef's coleslaw, skin on fries (GFA) 20.95
- Moroccan Lamb Burger on toasted sourdough bun, onion marmalade, tzatziki, shredded lettuce, chef's coleslaw, skin on fries 21.50
- Crispy Chicken Fillet Burger on toasted sourdough bun, sriracha mayonnaise, chef's coleslaw, skin on fries 19.95
- Add Cheese 1.00 Add Bacon 1.00
- Lentil and Spinach Burger on toasted sourdough bun, portobello mushroom, caramelised onions, vegan smoked cheese, skin on fries (GFA) 19.95

### 1891 12" Stone Baked Pizza

- Garlic and mozzarella cheese Pizza (V) 9.95
- Caramelised onion marmalade, balsamic, garlic butter base, mozzarella and rocket (V) 13.50
- Margherita with sun dried tomato, mozzarella and fresh basil (V) 15.95
- Chicken and pesto - Chicken strips, basil pesto, mozzarella, sun dried tomatoes, fresh rocket 17.50
- King prawn & Garlic, pan fried king prawns, garlic butter base, mozzarella and fresh chilli flakes 18.95
- Phili cheese, Beef mince, roasted peppers, crispy onion, burger sauce 18.50
- Vegetable supreme, mushrooms, caramelised onions, peppers and sweetcorn (v) 16.50

### Sides

- Hand cut chips 4.95 (GF/VG)
- Chilli and garlic Tenderstem 3.50 (GF/VG)
- Cauliflower Cheese 4.50 (GF/V)
- Garlic ciabatta bread 5.95 (V)
- Garlic ciabatta bread with cheese 6.95 (V)
- Onion rings 4.50 (V) House salad 3.50 (GF/VG)
- Coated skin on fries 3.95 (VG) House slaw 2.50 (GF/VG)

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### **For Dessert**

Homemade sticky toffee pudding served with toffee sauce and salted caramel ice cream 8.50 (V)

Warm chocolate blondie, chocolate sauce, chocoaholic ice cream 8.50 (V)

Biscotti Delice served with Fresh Cream Vanilla ice cream 8.50 (V)

Lemon tart, served with raspberry coulis, berry compote and raspberry sorbet 8.50 (VG/GF)

Warm Belgian waffle served with toffee sauce Tregroes waffle ice cream 8.50 (V)

Mango and passion fruit meringue cloud, served with passion fruit compote, Chantilly cream and mango sorbet 8.50 (V/GF)

### **WELSH MARIO'S ICE CREAM**

2 Scoop 6.50 3 Scoop 7.95

Mango Sorbet

Raspberry sorbet

White chocolate and pistachio

Tregroes Waffle

Salted caramel

Chocoholic

Fresh Cream Vanilla

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