Sunday Menu

Available~12-7pm

Starters		
Homemade Soup (vgn)	$\mathfrak{L}6$	
with farmhouse sourdough		
		A
Goats Cheese Tart (v)	£7.5	pot
Served on a biscuit base with caramelise	ed onions,	
rocket and balsamic dressing		
Battered Haddock Strips	£8	Slov
Served with tartar sauce	20	But
Served with tartar sauce		Hoi
Chicken Liver Parfait	£7	Pla
Served with red onion chutney and sour	rdough toast	
·	o .	Chil
Buffalo Chicken Wings (gf)	£9	
Served with blue cheese sauce		1
Moroccan Style Hummus (vgn)	$\pounds 6.5$	
Served with rustic sourdough and olives	3	
		77
Main Courses		Burg
		Served
Braised Beef & Guinness Pie	£16	bread a
In shortcrust pastry and served with th	ick cut chips,	
seasonal vegetables and a rich beef & G	=	Bowler
	0 7	Beef b
Cheddar Cheese & Onion Pie (v)	£15	Goats (
In shortcrust pastry and served with th	ick cut chips,	Beef by
seasonal veg and a jug of gravy		carame
		ourum
Wholetail Scampi	£15	Cajun (
Served with fries, fresh salad and tartar	sauce	Cajun :
Sweet Potato, Squash & Spinach Curry (vgn,gf) £14	
Served with pilau rice and a garlic & con	0 70 /	Beetro
F 8		Served
Goats Cheese Salad (gf/v)	£14	
Fresh salad of mixed leaves, cherry tom	atoes,	
peppers, onions, candied beetroot, waln	uts & a	Pot
balsamic glaze		Pot
		Garl
Cajun Chicken Breast (gf)	£15	Bow
Served with sweet potato fries, fresh sal	ad, homemade	Bow
coleslaw and Cajun mayo		Skin
		Thic
Beer Battered Haddock (gf batter availab	£16	Swee
Served with thick cut chips, mushy pear	s and tartar sauce	2 Sli
		~ 11

Our Famous Sunday Roasts

All come served with creamy mash, crispy roast otatoes, roasted root vegetables, buttered cabbage, Yorkshire pudding and rich gravy

Slow Roasted Topside of Beef	£16
Butter Basted Turkey with Stuffing	£15
Honey Roasted Gammon	£15
Plant-Based Sausages (vgn/gf)	£14
Child's Roast Dinner	£9

All roast dinners can be gluten free by simply removing the Yorkshire pudding!

gers

d on a toasted brioche bun with fries and coleslaw (gf available)

£14 er Classic

ourger with crispy bacon, cheddar cheese and BBQ sauce

£15

ourger topped with creamy goats' cheese, chilli jam, elised onions, rocket and balsamic glaze

Chicken £14 marinated chicken breast with Cajun mayonnaise

oot, Red Pepper & Quinoa Burger (vgn) £14 d with sriracha mayo and vegan slaw

Sides		
Pot of Coleslaw (v/gf)	£2	
Pot of Vegan Slaw (vgn/gf)	£2	
Garlic Bread (v)	$\pounds 4$	
Bowl Seasonal Veg (vgn/gf)	$\pounds 4$	
Bowl of Fresh Salad (vgn/gf)	£3	
Skinny Fries (vgn/gf)	£4/£6	
Thick Cut Chips (vgn/gf)	£4/£6	
Sweet Potato Fries (vgn/gf)	£5/£7	
2 Slices Rustic Sourdough (vgn)	£3	

Carvery Barms

A toasted brioche bun loaded with your choice of meat and gravy

- Topside of Beef
- Butter Basted Turkey & Stuffing
- Honey Roasted Gammon
- Plant-Based Sausages

Served with crispy roast potatoes and a jug of gravy £9

Desserts

Sticky Toffee Pudding (gf) £7 Served with salted caramel & honeycomb ice cream

Cherry Bakewell Pudding £7.5

Served with an amaretti & cherry ice cream

Chocolate Fudge Cake £6

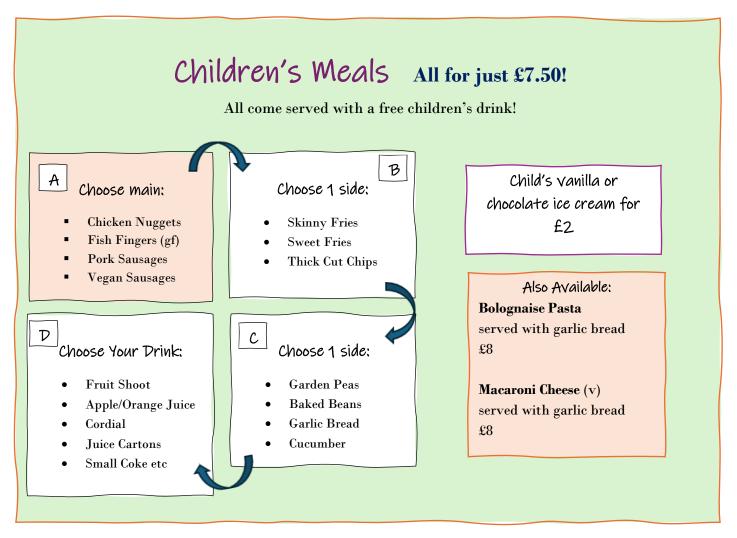
Served with vanilla ice cream

Apple Crumble Tartlet (vgn) £8

Served with custard or vanilla ice cream

Bowl of Ice Cream

Choose from Vanilla Pod, Chocolate, Amaretti & Cherry, Salted Caramel & Honeycomb or Vegan Vanilla Large £4 | Small £2



If you have any allergies, please inform a member of staff before ordering your food.

We have a new 2 course meal offer available Mon-Fri, Ask a member of staff for further information