

Sunday

MENU

STARTERS

Soup of the Day | Chicken Liver Parfait | Smoked Ham Hock | Deep Fried Halloumi

MAIN COURSES

SUNDAY ROAST SELECTION

Roast Topside of Beef

Duck fat roast potatoes, Yorkshire pudding, carrot & swede purée, braised red cabbage, Creamy mash, tenderstem broccoli, stock pan gravy

Roast Pork Shoulder

Sage & onion stuffing wrapped in bacon, crispy crackling, carrot & swede purée, braised red cabbage, Creamy mash, tenderstem broccoli, duck fat roast potatoes, stock pan gravy

Homemade Cheese & Onion Pie

Duck fat roast potatoes, savoury gravy, carrot & swede purée, braised red cabbage, tenderstem broccoli

Char-Grilled Stuffed Peppers (V)

Savoury cous cous, toasted almonds, gremolata, served with roast potatoes, carrot & swede purée, braised red cabbage, tenderstem broccoli

CLASSIC MAINS

Beer-Battered Haddock & Chips

Served with mushy peas, tartare sauce and lemon

Sausage & Mash

Pork sausages, creamy mashed potato, onion gravy

Vegetable Stir Fry (V)

Seasonal vegetables, soy & ginger glaze, basmati rice or noodles

Steak Burger & Chips

100% beef patty, cheese, lettuce, tomato, house sauce, served with skin-on chips

DESSERTS

Sticky Toffee Pudding

Chocolate Ganache Tart

Rice Pudding Arancini

Served with strawberry jam, cinnamon sugar and maple syrup

Cheese Board

A selection of cheeses, biscuits & accompaniments