

Sunday Lunch Menu

2 COURSES £21.00 | 3 COURSES £25.00

AVAILABLE 12pm - 7pm

Starters

HOMEMADE SOUP OF THE DAY

Warm bread roll, butter.

MUSHROOMS ON TOAST

Cream and garlic chestnut mushrooms, toasted sourdough bread.

CRISPY PANKO PRAWN SALAD

Shredded cabbage, carrot, spring onion, coriander, soy and sesame dressing.

WARM SOURDOUGH BREAD (ve)

Mixed olives, oil, balsamic, hummus.

HAM HOCK & SWEET PEA TERRINE

Pomegranate seeds, apple and fig chutney, artisan crisps.

BEETROOT FALAFEL & ORANGE SALAD (ve) (gf)

Mixed leaf, sunflower seed, balsamic glaze.

Sunday Sides

All £4.50

HONEY GLAZED PIGS IN BLANKETS

YORKSHIRE PUDDINGS

CHARGRILLED TENDERSTEM BROCCOLI

CHUNKY CHIPS

Main Courses

SUNDAY ROAST

Traditional Sunday lunch served with roast potatoes, bacon chipolata, Yorkshire pudding, seasonal vegetables, roast gravy and gravy.

Choose from:

- ROAST CHICKEN BREAST
- HONEY GLAZED GAMMON
- ROAST SIRLOIN OF BEEF

SWEET POTATO, RED ONION SEEDED TART (ve)

Served Sunday lunch style with roast potatoes, sage & onion stuffing, seasonal vegetables, vegetable stock gravy.

TRADITIONAL FISH & CHIPS

Hand battered haddock fillet, thick cut chips, mushy peas

ANGUS BEEF & BACON CHEESEBURGER

Brioche bun, double cheese, skinny fries, burger sauce

Desserts

CHOCOLATE BROWNIE

Warm vanilla pod ice cream, chocolate sauce

VANILLA PANNA COTTA (gf)

Glazed fresh raspberries.

FONDANT BAKEWELL TART (ve)

Morello cherry compote, plant cream

SELECTION OF DAIRY ICE CREAM

Vanilla pod, chocolate chip, strawberry

A discretionary 10% service charge will added to parties of 6+

Please ask your server for details on allergens and ingredients | (v) Vegetarian (ve) Vegan (gf) Gluten Free

Wine List

Whites

175ml 250ml Bottle

VIA ALTA SAUVIGNON BLANC £6.80 £8.60 £25.50

(Chile)

"A fresh, zesty Sauvignon Blanc with wonderful aromatic aromas, hints of citrus and floral notes."

SERENO PINOT GRIGIO £6.80 £8.60 £25.50

(Italy)

"This delicious wine has a light citrus aroma which leads to a mixture of juicy fruits and just a hint of vanilla on the palate."

DOWN UNDER CHARDONNAY £6.80 £8.60 £25.50

(Australia)

"This Chardonnay displays classic characteristics of zesty lemon and apple aromas. Flavours of white peach and pear burst on the palate."

ENTREFLORES ALBARINO £33.50

(Spain)

"An intense and complex white wine with aromas of pineapple, lemon verbena and white flowers. On the palate, it is soft and rounded with ripe fruit flavours, zesty citrus and a fresh, intense finish."

LONG WHITE CLOUD SAUVIGNON BLANC £33.50

(New Zealand)

"Our deliciously crisp and fresh Marlborough Sauvignon Blanc shows wonderful green citrus notes alongside ripe stonefruit flavours."

Sparkling & Champagne

125ml Bottle

ThinK PROSECCO DOC £6.80 £32.00

(Italy)

"Elegant fruity aromas of apple and apricot. A smooth, fresh and well-balanced sparkling wine."

ThinK PROSECCO ROSÉ DOC £35.00

(Italy)

"A pale, bright pink colour with a lively perlage and persistent foam. It has intense aromas of floral scents accompanied by fruity notes of strawberries."

MOËT & CHANDON CHAMPAGNE £68.00

(France)

"Golden straw yellow with the vibrant intensity of green apple and citrus fruit."

MOËT & CHANDON ROSÉ CHAMPAGNE £72.00

(France)

"Pink with amber highlights, a lively, intense bouquet of wild strawberry, raspberry and cherry."

Rosé

175ml 250ml Bottle

SERENO PINOT GRIGIO BLUSH £6.80 £8.60 £25.50

(Italy)

"The height of fashion – light fresh strawberry flavours and very easy drinking."

CHARLIE ZIN - WHITE ZINFANDEL £6.80 £8.60 £25.50

(USA)

"Fruity and fresh. A gorgeous rosé laden by red fruit and hints of delicate spices. Rich in flavour with an elegant and harmonious after taste."

Reds

175ml 250ml Bottle

VIA ALTA MERLOT £6.80 £8.60 £25.50

(Chile)

"Rich and concentrated with flavours of plum, mulberry and vanilla. A classic example of Merlot."

CENTRAL MONTE CABERNET SAUVIGNON £6.80 £8.60 £25.50

(Chile)

"Full bodied and velvety this wine is bursting with rich red fruits and a hint of vanilla. A real joy to drink."

DOWN UNDER SHIRAZ £6.80 £8.60 £25.50

(Australia)

"Lovely plum aromas with a hint of pepper and spice. Complimented by a luscious berry palate."

THE GUV'NOR TEMPRANILLO £6.80 £8.60 £25.50

(Spain)

"Rich aromas of dark fruit lead to a full-bodied and fruity wine with oaky vanilla notes and a long, expressive finish."

BODEGA PIEDRA NEGRA MALBEC £33.50

(Argentina)

"Bright ruby colour. On the nose red summer fruit aromas dominate with a slight touch of black pepper. On the palate there is an attractive concentration of ripe red fruits which gives volume to the wine. It has a good structure and the tannins are soft and smooth."

VIÑA CERRADA CRIANZA RIOJA £33.50

(Spain)

"Striking plum above other various red berries, classic vanilla with a touch pepper, kicking at the end. Medium body making justice to its ageing and good finish."

