



SUNDAY MENU

SMALL PLATES

Salt & pepper squid, black garlic aioli	8.00
Beef short rib croquette, mushroom ketchup	7.50
Crab & ginger bhajis, pickled cucumber, Bloody Mary sauce	8.50
Potted hot smoked salmon, watercress velouté, horseradish cream, black garlic aioli	7.50
Baked goat cheese & glazed fig tart, beetroot salsa, walnut pesto	7.50

MAIN COURSES

House Cheeseburger, smoked bacon, chorizo jam, mustard mayo, pickles, slaw and fries	13.50
Helles battered Haddock, triple cooked chips, mushy peas, tartare sauce, curry sauce	14.00
Buttermilk chicken burger, harissa mayo, house slaw, fries	13.50
Sesame & maple glazed tofu, fava bean, tender stem broccoli salad, soy & chilli dressing	13.50
Roasted butternut squash, spinach & sage risotto, pumpkin seed pesto & rocket	13.00
Seabass, curried lentils, mango & chilli salsa	17.00
Sirloin Steak, triple cooked chips, peppercorn sauce	20.00

SUNDAY ROASTS

All served with Yorkshire puddings, roast potatoes, glazed carrots, winter greens & lashing of gravy

Roast Sirloin of British Beef, horseradish crème fraiche	17.50
Braised Pork Belly, apple & sage sauce	15.50
Roast free-range chicken supreme, chipolata	14.50
Roast mushroom & spinach wellington, veggie gravy	13.50
Sausage & apricot stuffing balls	4.00
Cauliflower cheese	4.00
Pigs in blankets	4.00

Before you order your food and drink, please inform a member of the staff if you have a food allergy or intolerance.

A voluntary 10% service charge will be added to your bill today, all of which goes directly to the pub team. Please ask your server to remove this if you would rather it were not added.