

SUNDAY MENU

served 12-6PM



-Starters-

- Soup of the day £7.95 (GFA)
- Sharing nibbles for 2: oven baked bread, feta, olives, balsamic & dipping oil £12.95 (GFA)
- Mixed olives & feta £8.95 (GF)
- Oven baked bread with dipping oil & balsamic syrup £4.95 (V, GFA)
- Honey garlic rosemary glazed camembert to share with crusty ciabatta £12.95
- Korean style BBQ pork belly bites, Asian salad, pickled pink ginger £9.95 (GF)

- Crispy chilli beef, egg noodles, vegetables & a sweet chilli sauce £9.95
- Hot smoked salmon, pickled beetroot, watercress, horseradish creme fraiche, toast £10.95 (GFA)
- Sauté of wild mushrooms & shallots in a confit black garlic butter, toast £8.95 (VG)
- Black pudding & chorizo scotch egg, apple puree £10.95
- Tempura battered king prawns, with soy, sesame, sweet chilli & ginger dressing & Asian slaw £11.95

-The Roasts-

all served with roasted potatoes, Yorkshire pudding, honey roast carrots & parsnips, mashed potato, seasonal vegetables & roast gravy (GFA)

Honey roasted gammon £17.95

Roasted loin of pork £17.95

Roasted rump of beef £18.95

Roasted leg of lamb £18.95

Roast turkey with a cranberry and meat stuffing £17.95

Three meat roast £21.95

Lentil nut roast of pine nuts, cashews, peppers, mushrooms, celery £16.95 (GFA, VEA)

Why not add a side of cauliflower cheese? £4.95

Why not add a side of honey glazed sausages £4.50

-From The Grill-

8oz Sirloin £30 - 6oz Rump £17.95 - 8oz Ribeye £30 - 12oz Pork Tbone £17.95

6oz Flat Iron (medium only) £17.95 - 6oz Fillet £32

served with basil roast tomato, local field mushroom, chunky chips, onion rings & dressed leaf salad (GFA)

10oz gammon steak

fried egg or pineapple ring, chunky chips, local field mushrooms, basil roast tomato, peas £17.95 (GFA)

Add a steak sauce: creamy brandy & peppercorn, blue cheese or white wine garlic butter £3.95 (GF)

- Make it a surf & turf: add a sauté of headless king prawns in garlic butter £5.95 (GF)



SUNDAY MENU

served 12-6PM



- Main Courses -

Beer battered fish & chips

peas, tartare sauce, & fresh lemon £17.95

Whole tail Whitby scampi

skinny fries, peas, tartare sauce & fresh lemon
£16.95

Chef's fish pie

Cod, smoked haddock, salmon & prawns poached
in a creamy white wine, dill & leek sauce with black
bomber mature cheddar top £19.95 (GF)

Hot kiln smoked salmon & prawn salad

warm new potatoes & Marie rose sauce
cocktail dressing £17.95 (GF)

Pan roasted fillet of seabass

kiln smoked salmon, spinach & pea in a
creamy parmesan risotto, parmesan
shavings £18.95 (GF)

Spinach cannelloni pancakes

Spinach, sun-blush tomato, walnut & cream cheese
cannelloni pancakes, rustic tomato sauce, glazed
with mozzarella, salad & garlic bread £16.95 (VG)

Halloumi burger

stacked with field mushrooms & wilted spinach,
brioche bun, skinny fries, house salad, coleslaw &
onion rings £16.95 (GFA)

Thai style Panang curry

mild coconut curry, peanuts, fresh chillies &
coriander jasmine rice (GF)

Choose: chicken £17.95 - king prawn £20.95
halloumi £16.95 - vegetable £16.95

Steak or chicken burger

Monterey Jack cheese, skinny fries, coleslaw
& crispy onion rings £17.95 (GFA)
Add bacon, mushrooms or egg £1.95 each

Pork stroganoff

sautéed with shallots, rice & wild mushroom in a
brandy, paprika cream, jasmine rice £18.95 (GF)

Swannington sausages & mash

caramelised onion gravy, braised red cabbage
& fine beans £15.95 (GFA)

Pan fried calves liver & smoked back bacon

caramelised onion gravy, creamy mashed potato,
braised red cabbage & a selection of greens
£17.95 (GFA)

Grilled butterflied breast of chicken

skinny fries, garden peas, house salad
available with white wine & garlic butter sauce
or cajun seasoning & tomato salsa £18.45 (GF)

Crispy Skin Pork Belly

Braised with ginger, five spice, salt & pepper sweet
potatoes, apple puree, with a sweet & a savory
Korean BBQ sauce £23.95 (GF)

Pan roasted crispy skin corn-fed chicken

breast, cheese & bacon dauphinoise,
selection of greens, wild mushroom, white
truffle cream sauce £18.95 (GF)

Rump of lamb

served with pesto new potatoes, roasted
vegetable ratatouille, red wine jus £25.95 (GF)

PLEASE NOTE

All dishes are made fresh in our kitchen, so please inform your server of any allergies
or dietary requirements. Our food is made in an environment where allergens are present.
GF- Gluten Free, GFA - Gluten Free Adaptable, V- Vegetarian, VE- Vegan, VEA - Vegan Adaptable

Why not join us for Curry Night 6-9PM on Mondays,
or Steak Night 6-9PM on Wednesdays!