

- V Vegetarian
- VE Vegan
- GF Gluten free
- N Nuts
- Can be made suitable



SUNDAY MENU

STARTERS

Marinated olives V VE GF*	4.30	Homemade herby focaccia V VE	4.45
Homemade soup of the day V VE GF* with homemade bread	7.50	Charcuterie board GF* prosciutto, salami, mortadella & pickled veg	9.90
Shredded duck salad GF* pickled fennel, orange & soya dressing	8.90	Grilled halloumi & roasted vegetables V GF* peppery leaves & sesame dressing	8.20
Pumpkin & pecorino ravioli V tomato, cream sauce & parmesan crisp	8.90	Oven baked Provolone cheese V GF* N* cherry tomatoes, oregano, peanuts & sourdough	10.50
Beetroot & gin home cured salmon GF pickled granny smith, compressed cucumber & lemon mayonnaise	9.20		

MAINS

Crown beef burger or Moving Mountain burger V VE GF* lettuce, tomato, onion chutney, gherkin & fries ADD: bacon or cheese to any burger 1.20	15.00
Baked cod supreme GF* crab meat, edamame beans & spinach risotto, crème fraiche, samphire & gremolata	19.50
Miso roasted aubergine V VE GF N* harissa baked cauliflower, Asian slaw, crushed hazelnut & sesame dressing	14.90
Beer battered fish & chips garden peas & homemade tartare sauce	15.30
Pumpkin & pecorino ravioli V tomato, cream sauce & parmesan crisp	16.90

SIDES

Chips V VE	3.95
Fries V VE	3.95
Cauliflower cheese V	4.30
Roast Potatoes V VE GF	4.10
Glazed carrots & parsnips V VE	4.10

SUNDAY ROASTS

Roast Sirloin of beef - 17.90

Roast chicken - 16.90

Roast Pork - 16.90

Haunch Venison - 18.90

Vegetable wellington | V VE* - 16.20

All our roasts are served with
Yorkshire pudding, roast potatoes,
seasonal vegetables
& gravy

(our roasts can be made to suit a gluten free diet)

ALLERGENS:

Please let us know of any allergies or dietary requirements before you order.

Some of our dishes may contain traces of nuts

*** these dishes can be made suitable for dietary needs**

An optional 10% service charge will be added to all bills (100% goes to our staff)
VAT is included at the standard rate

