

V Vegetarian  
VE Vegan  
GF Gluten free  
N Nuts

- Can be made suitable



## SUNDAY MENU

### STARTERS

Marinated olives   V VE GF	4.50	Sourdough & flavoured whipped butter   V GF*	4.90
Smoked salmon, caper & lemon tartar   GF* pickled fennel, radish & crackers	8.90	Maple parsnip & chestnut soup   V VE GF* parsnip crisps & truffle oil	7.90
Chicken liver parfait   GF* caramelised red onion chutney & sourdough	10.50	Porcini mushroom, mozzarella & pea arancini   V	8.90 with arrabiata sauce
Warm goats cheese salad   V VE* GF pickled heritage beetroot & sherry dressing	9.50	Hummus, tapenade & flatbread   V VE GF*	5.40

### MAINS

Crown beef burger   GF* or Moving Mountain burger   V VE* lettuce, tomato, onion chutney, gherkin & fries	15.70	Beer battered fish & chips garden peas & homemade tartare sauce	15.90
ADD: bacon or cheese to any burger 1.20		Stuffed smoked aubergine   V VE* GF N almond & chilli yoghurt, pomegranate & feta crumb	16.50
Roasted cod supreme   GF clams, mussels, smoky chorizo chowder & samphire	19.50	Gorgonzola & walnut filled ravioli   V N with sage butter & a parmesan crisp	16.90

### SUNDAY ROASTS

Roast Sirloin of Beef - 21.90    Roast Chicken - 17.90

Roast Lamb - 18.90    Pork Coppa Steak - 18.50

Vegetable wellington | V VE\* - 16.90

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

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

### SIDES

Chips   V VE	4.20
Fries   V VE	4.20
Cauliflower cheese   V	4.60
Roast Potatoes   V VE GF	4.20
Glazed carrots & parsnips   V VE GF	4.40

#### 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

