

V Vegetarian
VE Vegan
GF Gluten free
N Nuts

- Can be made suitable



SUNDAY MENU

STARTERS

Marinated olives V VE GF	4.50	Sourdough with balsamic & olive oil V GF*	5.00
Homemade soup of the day V VE GF* & sourdough bread	8.20	Baked spinach & artichoke dip & flatbread V GF*	6.50
Aubergine & artichoke caponata V VE GF* served on sourdough	9.50	Chicken liver pate GF*	10.50
Prawn & crayfish cocktail GF Marie-rose sauce on green leaves	9.90	olive & sundried tomato tapenade, toasted ciabatta	
		Ricotta & spinach tortellini V N	11.50
		dressed with sage butter & pine nuts	

MAINS

Crown beef burger GF* or Moving Mountain burger V VE* Halloumi Burger V GF* lettuce, tomato, onion chutney, gherkin & fries	15.90	Beer battered fish & chips garden peas & homemade tartare sauce	16.50
ADD: bacon or cheese to any burger 1.20		Roasted turmeric cauliflower & lentil curry V VE coconut milk, jasmine rice & jackfruit chutney	15.90
Grilled swordfish GF tomatoes, garlic & butter, new potatoes & green beans	21.00	Couscous salad bowl V VE GF spring onions, peppers, cannellini beans, asparagus, avocado, pine nuts & house dressing. Add grilled halloumi £4.00	14.90
Caesar salad GF anchovies, boiled eggs, croutons, Parmesan & Caesar dressing. Add chicken £4.00	13.90		

SUNDAY ROASTS

Roast Sirloin of Beef - 21.90 Roast Chicken - 17.90
Roast Lamb - 18.90 Porchetta with herb & garlic stuffing - 18.90
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	4.60
Fries V VE	4.60
Cauliflower cheese V	4.70
Roast Potatoes V VE GF	4.50
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

