

Sunday

LUNCH

STARTERS

SOUP OF THE DAY

Served with buttered bread
7.50

TEMPURA KING PRAWNS

Served with sweet chilli dip
8.50

MOZARELLA STICKS

Served with salsa sauce (V)
7.50

ROASTS (GFA)

Coming with goose fat roast potatoes, cauliflower cheese, braised red cabbage swede and carrot purée, Yorkshire pudding and seasonal vegetables

BEEF SIRLOIN

20.50

1/2 FREE RANGE CHICKEN

With sausage meat,
apricot and herb stuffing
17.95

VEGGIE

VEGAN NUT ROAST

Vegetarian Roast Potatoes, Seasonal vegetables, braised red cabbage and vegan gravy (VG)
17.50

LOIN OF PORK

With sausage meat,
apricot and herb stuffing,
crackling and apple sauce
18.50

MIXED (BEEF & PORK)

With sausage meat,
apricot and herb stuffing,
crackling and apple sauce
21.95

VEGETARIAN PASTA

Ask a member of staff (V)
14.95

SMALL ROAST

13.95

SMALL MIXED

16.95



FISH

SCAMPI & CHIPS

Breaded whole tail scampi with chunky chips, house salad and homemade tartare sauce
15.50

ARTISAN FISH PIE

Salmon, cod, monkfish, smoked haddock and king prawns in a white wine and parsley cream sauce, topped with a cheddar and spring onion mash and served with a green vegetable medley
20.95

FISH & CHIPS

Fresh Grimsby haddock fillet in beer batter and served with chunky chips, mushy peas and tartare sauce
16.50

EXTRAS

SEASONAL VEGETABLES (V) 3.50

YORKSHIRE PUDDING (V) 1.50

CRACKLING (GF) 3.50

SKINNY FRIES (V) (GF) 4.00

CAULIFLOWER CHEESE (V) 3.50

PORK STUFFING 4.00

GARLIC BREAD (V) 4.00

CHUNKY CHIPS (V) (GF) 4.00