

DRINKS

Start with a Spritz £9
Aperol Spritz, Rhubarb & Raspberry Spritz, Elderflower Spritz

SUNDAY MENU

SERVED 12 PM-8PM

STARTERS

Salmon & Dill Fishcake, Tartar Sauce £6.5

Smoked Harissa Hummus, Pesto, Crispy Kale,
Crostini (ve/n) £6.95

Meatballs Arrabiata, Mozzarella £7.95

Tuscan Vegetable Soup, Rustic Bread (ve) £6

SIDES

All £4

Yorkshire Puddings (v)

Cauliflower Cheese (v)

Pigs in Blankets

Stuffing Balls (ve)

Roast Potatoes (ve/gf)

Seasonal Greens (ve/gf)

MAINS

3 Courses £24.95

All served with Yorkshires, Roasted Potatoes, Roasted
Root Veg, Seasonal Greens & Unlimited Gravy

Roasted Chicken, Pigs in blankets, Sage and Onion
Stuffing £14.95

Slow Cooked Lamb £14.95

Roasted Top Side of Beef £14.95

Mushroom and Spinach Nut Roast (ve/n) £14.5

PIZZA

Hand-Stretched Stone-Baked Neopolitan 8” Pizzas
With a Tomato Sauce Base and Mozzarella Cheese.
Vegan Cheese & GF Bases Also Available.

Classic Margherita (v) £7.5

Pepperoni, Chilli Honey £8

Portobello Mushroom, Fresh Rocket (v) £8

Nduja Sausage, Goats Cheese £8.5

Roasted Aubergine, Salsa Verdi (v/n) £8

Spicy Fennel Sausage, Fresh Basil £8

KIDS MEALS

Crispy Cod, Peas, Fries £6.5

Chicken Strips, Peas, Fries £6.5

Children’s Mini Sunday Roast £8
Chicken, Beef, Lamb or Nutroast (ve)

DESSERTS

All Of Our Desserts Are Made In House And Are
Served With Vanilla Pod Ice Cream, Vegan Ice
Cream Is Also Available

Sticky Toffee Pudding £6.5

Sicilian Lemon Meringue Tart, Berry Coulis
(v/n) £6.5

Chocolate Truffle Torte (ve/gf) £6.75

Raspberry Frangipane Tart (ve/n/gf) £6.75

Allergies, dietary requirements or preferences:

Please let the server know if you have allergen or dietary
requirements. All our dishes are prepared in the kitchen where
nuts are used and we cannot guarantee that they are free from
allergens