

SUNDAY MENU



Served Sunday 12-5pm

Each dish is advised of its adaptability to Vegetarian (V), Gluten Free (G) & Dairy Free (D) diets. We handle nuts in our kitchen so cannot guarantee that all of our dishes are completely free from nuts. Please always inform your waiter of any allergies or intolerances before placing your order. Detailed allergen information is available on request.

If not ordering starters, please allow a minimum of 25 minutes for main courses, as our food is freshly cooked to order. We do not apply service charge to any bills, & 100% of any gratuity left (cash or card) go to our staff, shared fairly.

NIBBLES

Garlic & thyme marinated olives (Vegan GD)	£4.50
Marinated olives, feta & sun blush tomatoes (VG)	£5.50
Deep fried whitebait with lemon & tartare sauce (D)	£4.95
Warm breads, balsamic vinegar & olive oil (x3 Vegan D)	£4.95
Honey whipped feta with warm flatbread (V)	£4.95
Black olive tapenade with warm flatbread (D)	£4.95

STARTERS

Freshly made soup of the day served with warm bread (Vegan, GD)	£6.95
Lamb kofta Greek style salad & tzatziki	£8.95
Smoked salmon Caesar salad baby gem, anchovies, garlic croutons, bacon, parmesan & Caesar dressing (G without croutons & dressing)	£9.95
Sautéed wild mushrooms garlic & herb 'butter' toasted sour dough (Vegan D)	£8.25

MAINS

Roast leg of lamb, Yorkshire pudding & gravy served with beef dripping roast potatoes, steamed vegetables & cauliflower cheese (GD without Yorkshire & cauli cheese)	£18.95
Roast sirloin of beef, Yorkshire pudding & gravy served with beef dripping roast potatoes, steamed vegetables & cauliflower cheese (GD without Yorkshire & cauli cheese)	£18.95
Slow roasted pork belly sage & onion stuffing, apple sauce, Yorkshire pudding & gravy, served with beef dripping roast potatoes, steamed vegetables & cauliflower cheese	£18.95
Lentil & bean roast Yorkshire pudding & gravy, served with roast potatoes, steamed vegetables & cauliflower cheese (V, Vegan, GD without Yorkshire & cauli cheese)	£15.95
Grilled plaice fillets tomato fondue, buttered leeks, creamy mash & saffron sauce (G)	£21.95
Pan roasted cauliflower steak confit potato, steamed kale, roasted red pepper sauce (Vegan GD)	£17.95
Swap your roast potatoes for Dauphinoise potatoes £1.50 upgrade	

DESSERTS

Ice cream can be served in addition with all desserts, £1.25 supplement.	
White chocolate & MALTESERS® cheesecake & vanilla ice cream (V)	£8.25
Sticky toffee pudding toffee sauce, vanilla ice cream (V)	£7.85
Caramelised espresso crème brûlée with caramelised biscuit (V, G without biscuit)	£7.45
Dark chocolate & raspberry tart with raspberry sorbet (Vegan D)	£8.25

SMALL PLATES/TAPAS

Enjoy as a starter or graze as a main course, these plates may arrive at different times. Add any sides to your selection.

Fried halloumi, chilli jam (VG)	£6.95
Patatas bravas, with either spiced tomato sauce or garlic aioli (VGD)	£6.25
Bang Bang cauliflower, sriracha & coriander (Vegan GD)	£6.85
Courgette fries, lemon & mint yogurt (Vegan GD)	£5.95
Crispy duck gyoza, hoisin dipping sauce (D)	£6.95
Spicy pork meatballs, grated parmesan	£6.85
Sticky Korean ribs, crispy shallots, chilli & spring onion (GD)	£8.95
Honey, sherry & garlic chorizo (GD)	£6.95
Grilled octopus, potatoes, paprika & parsley (GD)	£8.25
Thai sweet chilli wings (GD)	£7.75
Gambas pil pil & ciabatta (to dip)(G without ciabatta)	£9.25
Scallops, pea purée, mint butter, pancetta (G)	£10.95
Mozzarella arancini, bravas sauce (V)	£6.95
Salt & pepper calamari, garlic & lemon mayo (D)	£7.95
Beef tataki with ponzu sauce, served pink (GD)	£8.95

Apple mousse apple crisp, salted caramel sauce (G)	£7.95
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Ice creams & sorbets					
1 scoop	£3.95	2 scoops	£5.95	3 scoops	£7.95
served with mini meringues, toffee popcorn, marshmallows & berries (V, without marshmallows)					

Choose from:
Ice Cream: Vanilla, Belgian Chocolate, Honeycomb, Strawberry, Rum & Raisin, Sea Salt Caramel, Mint Choc Chip, Blueberry, Raspberry Ripple, Cookie & Cream
Vegan Ice Cream: Vanilla, Chocolate, Strawberry
Sorbet: Blackcurrant, Mango, Raspberry, Lemon, Champagne

SIDES

Thick cut chips/French fries (VGD)	£4.95
Creamy mash (VG)	£4.50
Sweet potato fries (VGD)	£5.25
Dauphinoise potatoes (VG)	£5.95
Mac n Cheese (V)	£4.75
Sautéed mushrooms (VG)	£3.95
Tomato & onion salad (VGD)	£3.95
Rocket & parmesan salad (VG)	£4.50
Onion rings (VD)	£4.75
Buttered spinach (VG)	£4.95
Garlic ciabatta (V)	£4.95
Garlic & mozzarella ciabatta (V)	£5.95
Tender stem broccoli, soy, sesame & garlic (VGD)	£4.75

SALADS

Grilled goat's cheese roasted pear, walnuts, leaves, honey & raspberry vinegar dressing (VG)	sml £9.95/lrg £15.95
The Dial chicken caesar baby gem, anchovies, garlic croutons, bacon, parmesan & caesar dressing (G without croutons & dressing)	sml £11.95/lrg £17.95
Warm confit duck plum dressing, bean sprouts, spring onions & cucumber (GD)	sml £10.95/lrg £16.95

Selection of cheeses with apple & homemade chutney served with either sour dough bread or biscuits (Gluten free biscuits available)	£10.95
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Choose any 4: Brie, Sage Derby, Mature Cheddar, Smoked Applewood, Blue Stilton, White Stilton & Apricot, Kidderton Ash Goat, Black Bomber Extra Mature Cheddar

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This product is not made by, licensed or endorsed by the Mars Group of Companies.
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MIDWEEK TREAT

20% OFF

our entire menu, desserts included.

Every Tuesday, Wednesday & Thursday from 12 noon.

Available for all tables less than 10.

All Day Value menu, Lunchtime Value Menu & drinks excluded from this offer.