

# SUNDAY LUNCH

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 any 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)	£5.50
Marinated olives, feta & sun blush tomatoes (VG)	£6.50
Deep fried whitebait with lemon & tartare sauce (D)	£6.95
Warm breads, balsamic vinegar & olive oil (x3 Vegan D)	£5.95
Honey whipped feta with warm flatbread (V)	£6.50

## STARTERS

Pea & mint soup	£7.95
served with warm bread & Netherend farm butter (Vegan GD)	
Thai style cod & prawn fishcake	£9.95
Asian noodle salad, sweet chilli sauce (G)	
Chicken liver parfait	£9.95
caramelised onion chutney, mixed leaves & toasted brioche	

## 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)	£7.95
Patatas bravas, with either spiced tomato sauce or garlic aioli (VGD)	£7.25
Bang Bang cauliflower, sriracha & coriander (Vegan GD)	£7.85
Courgette fries, lemon & mint yogurt (Vegan GD)	£6.95
Crispy duck gyoza, hoisin dipping sauce (D)	£7.95
Spicy pork meatballs, grated parmesan	£7.85
Sticky Korean ribs, crispy shallots, chilli & spring onion (GD)	£9.95
Honey, sherry & garlic chorizo (GD)	£7.95
Gambas pil pil & ciabatta (to dip)(G without ciabatta)	£10.25
Scallops, pea purée, mint butter, pancetta (G)	£12.95
Crispy Southern fried chicken, chipotle mayo	£7.95
Salt & pepper calamari, garlic & lemon mayo (D)	regular £8.95 large £14.95
Beef tataki with ponzu sauce, served pink (GD)	£11.95

## TAPAS TUESDAY

**20% off** our Tapas menu (for all tables of less than 10)

**Enjoy a glass of Sangria with your tapas! £6.95**

## MAINS

Roast leg of lamb, Yorkshire pudding & gravy served with beef dripping roast potatoes, steamed & roasted vegetables & cauliflower cheese (GD without Yorkshire & cauli cheese)	£19.95	Lentil & bean roast Yorkshire pudding & gravy, served with roast potatoes, steamed & roasted vegetables & cauliflower cheese (V, Vegan, GD without Yorkshire & cauli cheese)	£16.95
Roast sirloin of beef, Yorkshire pudding & gravy served with beef dripping roast potatoes, steamed & roasted vegetables & cauliflower cheese (GD without Yorkshire & cauli cheese)	£19.95	Pan fried salmon fillet stir fried garlic tender stem, crispy buttered potatoes & saffron sauce (G)	£22.95
Half a roasted chicken sage & onion stuffing, pigs in blankets, Yorkshire pudding & gravy, served with beef dripping roast potatoes, steamed & roasted vegetables & cauliflower cheese	£19.95	Beetroot wellington beetroot puree, 'creamy' mash, black truffle & red wine sauce (Vegan D)	£19.95

Swap your roast potatoes for Dauphinoise potatoes £1.50 upgrade

## SIDES

Hand cut chips/French fries (VGD)	£4.95	Rocket & parmesan salad (VG)	£4.95
Creamy mash (VG)	£4.75	Onion rings (VD)	£5.75
Sweet potato fries (VGD)	£5.25	Buttered spinach (VG)	£4.95
Dauphinoise potatoes (VG)	£5.95	Garlic ciabatta (V)	£4.95
Mac n Cheese (V)	£5.25	Garlic & mozzarella ciabatta (V)	£5.95
Sautéed mushrooms (VG)	£4.95	Tender stem broccoli, soy, sesame & garlic (VGD)	£4.95

## DESSERTS

Ice cream can be served in addition with all desserts, £1.25 supplement.

White chocolate & MALTESERS <sup>®</sup> cheesecake & vanilla ice cream (V)	£8.45	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)
Caramelised blueberry & elderflower crème brûlée caramelised biscuit (V, G without biscuit)	£8.75	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 Sorbent: Blackcurrant, Mango, Raspberry, Lemon, Champagne
Sticky toffee pudding toffee sauce & vanilla ice cream (V)	£8.85	Selection of cheeses with apple & homemade chutney served with either bread or biscuits (Gluten free biscuits available)
Chocolate & raspberry truffle raspberry gel & fresh raspberries (Vegan GD)	£8.95	Choose any 4: Brie, Sage Derby, Mature Cheddar, Smoked Applewood, Blue Stilton, White Stilton & Apricot, Kidderton Ash Goat, Black Bomber Extra Mature Cheddar
Glazed lemon tart with strawberries & mascarpone (V)	£8.85	

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