

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

Tomato, orzo & chick pea soup	£7.95
with pesto served with warm bread & Netherend farm butter (Vegan D without pesto)	
Crisp shell pork tacos	£8.75
baby gem, pickled red onion, jalapeno & guacamole (GD)	
Beetroot cured gravadlax	£9.95
cucumber, dill, quail egg & watercress (GD)	

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	£7.85
(Vegan GD)	
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	£9.95
chilli & spring onion (GD)	
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
Buttermilk fried chicken thigh,	£8.75
sesame & spring onion, honey & soy	
Salt & pepper calamari	reg £8.95/lrg £14.95
garlic & lemon mayo (D)	
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

Roast leg of lamb, Yorkshire pudding & gravy	£19.95
served with beef dripping roast potatoes, steamed & roasted vegetables & cauliflower cheese (GD without Yorkshire & cauli cheese)	
Roast sirloin of beef, Yorkshire pudding & gravy	£19.95
served with beef dripping roast potatoes, steamed & roasted vegetables & cauliflower cheese (GD without Yorkshire & cauli cheese)	
Half a roasted chicken	£19.95
sage & onion stuffing, pigs in blankets, Yorkshire pudding & gravy, served with beef dripping roast potatoes, steamed & roasted vegetables & cauliflower cheese	

FISH FRYDAY

20% off our Beer Battered Haddock
All day on a Friday, for all tables less than 10

MAINS

Lentil & bean roast	£16.95
Yorkshire pudding & gravy, served with roast potatoes, steamed & roasted vegetables & cauliflower cheese (V, Vegan, GD without Yorkshire & cauli cheese)	
Pan fried seabass fillet	£23.95
garlic & lemon samphire, new potatoes & saffron emulsion (G)	
Stir fried tofu	£18.95
broccoli, peppers, carrot, spring onion, udon noodles, sesame & miso sauce (Vegan D)	

Swap your roast potatoes for Dauphinoise potatoes £1.50 upgrade

SIZZLING THURSDAY

20% off all Steaks & Burgers
Every Thursday, for all tables less than 10

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* cheesecake	£8.45	Ice creams & sorbets	
& vanilla ice cream (V)		1 scoop £3.95	2 scoops £5.95
Caramelised vanilla crème brûlée	£8.75	3 scoops £7.95	
lemon & poppy seed biscuit (V, G without biscuit)		served with mini meringues, toffee popcorn, marshmallows & berries (V, without marshmallows)	
Bakewell tart	£8.85	Choose from:	
& custard (V)		Ice Cream: Vanilla, Belgian Chocolate, Honeycomb, Strawberry, Rum & Raisin, Sea Salt Caramel, Mint Choc Chip, Blueberry, Raspberry Ripple, Cookie & Cream	
Classic Eton mess:	£8.25	Vegan Ice Cream: Vanilla, Chocolate, Strawberry	
strawberries, whipped cream & meringue (VG)		Sorbet: Blackcurrant, Mango, Raspberry, Lemon, Champagne	
Iced raspberry parfait	£8.85	Selection of cheeses	£11.95
dark chocolate ganache, rhubarb gel & maple crunch (Vegan GD)		with apple & homemade chutney served with either bread or biscuits (Gluten free biscuits available)	

*MALTESERS is a trade mark of the Mars Group of Companies. This product is not made by, licensed or endorsed by the Mars Group of Companies. We handle nuts in our kitchen & therefore cannot guarantee that a of our dishes are completely free from nuts

Choose any 4:

Brie, Sage Derby, Mature Cheddar, Smoked Applewood, Blue Stilton, White Stilton & Apricot, Kidderton Ash Goat, Black Bomber Extra Mature Cheddar