Sunday Menn

APRIL - MAY 2024



To Start

TOMATO GAZPACHO Wild Garlic Pesto, Mini Mozzarellas (V) (GF) 6.95

HARISSA PORK BELLY Lime & Spring Onion Risotto (GF) 8.00

SMOKED MACKEREL PATE
Oat Cakes, Deconstructed Piccalilli
(GF*) 8.00

MISO GLAZED OX CHEEK Asian Slaw, Sesame Seed, Crispy Shallots (GF) 9.00

BEETROOT CAKE Goats Cheese Mousse, Pickled Walnuts (V) 7.50

Sharing SMOKED CHEESE FONDUE Onion Marmalade, Homemade Breads (V) 12.50

Sides

SERVES 2

Buttered Mash
Garlic & Thyme Roasties
Green Beans & Almonds
Cauliflower Cheese
Sunday Vegetables

5.00

Sunday Roasts

SIRLOIN OF BEEF with Carrot Puree 19.95

LEG OF LAMB with Minted Pea Puree 18.50

CHICKEN BREAST with Lemon & Herb Jus 17.50

ROAST GAMMON Glazed with Honey 17.50

VEGETARIAN WELLINGTON in Puff Pastry, *Ask for the Flavour!* (V) 16.50 SUNDAY ROAST PLATTER Sirloin of Beef, Leg of Lamb, Gammon & an extra yorky! 21.95

Yorkshire Pudding, Garlic & Thyme Roasties, Buttered Mash Potato, Cauliflower Cheese, Gravy, Seasonal Vegetables, Herby Stuffing

Main Dishes

CHICKEN & WILD GARLIC SUET PUDDING Pancetta Mash, Spring Greens, Jus 17.00

BAKED SOLE Crushed Potatoes, Roasted Fennel, Heritage Tomatoes, Salsa Verde (GF) 19.00

REAL ALE BATTERED HADDOCK Fat Chips, Crushed Minty Peas, Tartare, Lemon (GF*) 16.95

MOZZARELLA TAGLIATELLE Pea & Spring Onion Cream, Grilled Courgette, Black Garlic (V) 16.50

WHEATSHEAF BEEF BURGER Double Smashed Beef Patty, Cheese, Fries, Salad (GF*) 15.50

CRISPY CHICKEN BURGER Deep Fried Chicken Breast, Cheese, Fries, Salad (GF*) 15.50

MISO BLACKBEAN BURGER Charred Red Peppers, Harissa Mayonnaise (V) (GF*) 15.50

Mine Dud & Coffee Choose a Pudding served in a Mini Portion with a Hot Drink-Americano/ Cappuccino/ Latte/ Tea 6.95

Full Pudding Menu Also Available!