

SUNDAY MENU

STARTERS

Marinated olives (v, gf) 5
Hummus, chargrilled Pita (v, gfa) 7
Padron peppers, chilli oil (v, gf) 7
Salt and pepper squid, aioli 9

Soup of the day, baked bread (v, gfa) 7
Brets fried chicken strips, chilli mayo (gf) 9
Truffled wild mushrooms on toast, stilton (v, gfa) 8
Chicken liver pate, farm house toast (gfa) 9

MAIN COURSE

(All our roast are served with roast potatoes, roast root veg, cauliflower cheese, braised red cabbage, yorkshire pudding and gravy)

ROAST BEEF 14/20

ROAST LEG OF LAMB 14/20

½ ROAST CHICKEN, SAGE AND ONION STUFFING 14/20

VEGETABLE MEDITERRANEAN TART 12/18

BEER-BATTERED HADDOCK chunky chips, mushy peas tartare (gfa) 14/19

8oz FLAT IRON STEAK, chunky chips, mushroom, tomato and salad (gf) 22

CHICKEN MILANESE, fries, salad and mustard sauce 20

PIE OF THE DAY severed with seasonal vegetable, gravy
and a choice of chips or mash 20

KIDS MENU

6oz CHEESE BURGER
fries, garden peas (gfa) 8
FRIED CHICKEN BURGER
fries, garden peas (gfa) 8
FISH AND CHIPS
fries, garden peas (gfa) 9
CHICKEN GOJONS
fries, garden peas (gfa) 7

SIDES

ONION RINGS (v, gfa) 5
FRENCH FRIES (v, gf) 5
CHUNKY CHIPS (v, gf) 5
HOUSE SIDE SALAD (v, gf) 5
SEASONAL VEGETABLES 5

FOOD ALLERGIES: please notify staff of any
allergies or intolerances. Thank you.

Food prepared here may contain:
MILK, EGGS, WHEAT, TREE NUTS