



SUNDAY MENU

STARTERS

Marinated olives (v,gf)	5	Soup of the day, baked bread (v,gfa)	7
Hummus, chargrilled Pita (v,gfa)	7	Brets fried chicken strips, chilli mayo (gf)	9
Padron peppers, chilli oil (v,gf)	7	Truffled wild mushrooms on toast, stilton (v,gfa)	8
Salt and pepper squid, aioli	9	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 served 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 GOUJONS	
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