

Sunday roasts



Topside of Beef with horseradish sauce £14

Roast gammon with cranberry sauce £13.50

Roast pork loin, stuffing and apple sauce £13.50

Lamb shank with Mint sauce £15

Vegan roasted parsnip and wild mushroom bake £11.50

Served with Rosemary roasted potatoes, Chantenay carrots, green beans, cauliflower, broccoli, crispy parsnips, homemade Yorkshire pudding and red wine gravy, vegan gravy obviously with the vegan option!

Add Cauliflower cheese £3

Desserts £6

Sticky toffee pudding with ice-cream or custard

Chocolate waffles with ice-cream and chocolate sauce

Homemade Chocolate brownie with ice cream VG & GF

Homemade Lemon Posset and berries GF

Berry Eton Mess

Chocolate brownie sundae

Starters and sharers

Mixed olives £3.50

Nachos corn tortilla chips smothered in cheddar cheese and topped with salsa, guacamole, sour cream and jalapenos £6.50 / £9 V

Homemade soup of the day, croutons, rustic bread and butter £6.50

Breaded deep fried whitebait with salad garnish and tartar sauce £6.50

Crispy squid served with sweet chilli dip and salad garnish £8

*Falafel balls served with salad garnish and guacamole and houmous dips
£7 VG*

Mains

Hand carved honey roasted ham, two fried eggs and chunky chips £11.50

*Tailormade pie of the day served with chunky chips or creamy mash, peas
and gravy £12*

*Macaroni cheese topped with crispy bacon and served with garlic bread
and salad £11*

Breaded Scampi with chunky chips, tartar and peas £11.50

Salads

*Mixed leaves, cherry tomatoes, cucumber, red onion, mixed peppers,
celery, edamame beans, pomegranate and crispy croutons*

Chicken breast, bacon and avocado £13

Warm goats' cheese, roasted beetroot and balsamic glaze £12

Prawn, crab and avocado £14

Burgers £11 each

*All burgers served with cos lettuce, beef tomato in a brioche bun, served
with skinny fries and onion rings, with burger relish on the side*

Beef burger

Moving mountain vegan burger VG

Crispy fishfinger burger

Crispy chicken fillet burger

