



While you wait
Selection of country
breads, roasted garlic,
olive oil & olives
(2 persons) 4.50

SUNDAY

Starters

Soup of the day, crusty bread	4.95
Panko brie, avocado salad, pecans & raisins	6.75
Grilled goat cheese stuffed Portobello mushroom, fig purée	6.75
Lamb kofta, Greek Feta salad, Tzatziki yoghurt dressing	7.25
Shrimp & crayfish cocktail, Marie Rose sauce	6.95
Salt and pepper calamari, sweet chilli jam	7.50
Scottish smoked salmon, cucumber & pomegranate salad, lemon oil	8.25

Sunday Roasts

All served with honey roast carrots & parsnips, buttered cabbage and gravy

Roasted rib-eye of beef, Yorkshire pudding	15.95
Roasted loin of pork, crackling, stuffing, apple sauce	14.95
Roast chicken, stuffing & bread sauce	14.95

Mains

Trio of sausages creamed mashed potatoes, onion gravy	10.95
Slow cooked steak & Guinness pie, mashed potato	13.95
Tiger prawn, chorizo, garlic & chilli linguini	14.95
South Indian butter nut squash, pumpkin & chickpea coconut curry, quinoa rice	12.95
Lentil, bean & mushroom Wellington, peppercorn sauce, buttered kale	12.95
London Pride fish & chips, mushy peas, tartar sauce	13.75
Smoked haddock & pea risotto, soft poached egg	14.50
Slow braised Welsh lamb shank crushed new potatoes, garlic green beans	15.50
8oz 28 day aged British fillet steak, chargrilled tomato & Portobello mushroom. <i>Choice of sauce</i>	25.00

Tastes of Winter

Salmon & crayfish cake, cheese Rarebit sauce, tender broccoli stems	13.95
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Sides all at 3.50

Cauliflower cheese	Honey glazed carrots	Chilli broccoli	Crispy green salad
	French fries	Macaroni cheese	

