



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

SUNDAY

Starters

Soup of the day, crusty bread	5.25
Baked camembert, garlic ciabatta, red onion jam (to share)	14.95
Grilled goat cheese stuffed Portobello mushroom, fig purée	7.25
Lamb kofta, Greek Feta salad, Tzatziki yoghurt dressing	7.25
Thai spiced salmon fishcakes, crispy oriental salad, lime & soy dressing	7.95
Shrimp & crayfish cocktail, Marie Rose sauce	7.25
Salt and pepper calamari, sweet chilli jam	7.75

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	11.50
Slow cooked steak & Guinness pie, mashed potato	15.25
Tiger prawn, chorizo, garlic & chilli linguini	14.95
South Indian butter nut squash, pumpkin & chickpea coconut curry, quinoa rice	13.50
Lentil, bean & mushroom Wellington, peppercorn sauce, buttered kale	13.50
London Pride fish & chips, mushy peas, tartar sauce	13.95
Smoked haddock & pea risotto, soft poached egg	14.50
Slow braised Welsh lamb shank crushed new potatoes, garlic green beans	16.50
8oz 28 day aged British fillet steak, chargrilled tomato & Portobello mushroom.	25.00
Choice of Stilton or Pepper sauce 1.00	

Tastes of Winter

Thai spiced salmon fishcakes, crispy oriental salad, lime & soy dressing	14.95
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Sides all at 3.75

Cauliflower cheese	Honey glazed carrots	Chilli broccoli	Crispy green salad
	French fries	Macaroni cheese	
	Yorkshire Pudding 1.00		

