The SPRING

SUNDAY

Starters

Soup of the day, crusty bread	5.25
Baked camembert, garlic ciabatta, red onion jam (to share)	14.95
Buffalo mozzarella, garlic ciabatta, broad bean pesto	7.25
Ham hock & pea terrine piccalilli, granary bread	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

Mains

Sunday Roasts
All served with roasties, 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

Trio of sausages creamed mashed potatoes, onion gravy	12.00
Shepherd's Pie, buttered cabbage, leeks & peas	13.95
Pan fried sea bass, wok fried vegetables, crispy noodles, sweet chilli sauce	15.25
South Indian sweet potato & chickpea coconut curry, quinoa rice	13.50
Lentil, bean & mushroom Wellington, peppercorn sauce, vegetable medley	13.50
Beer battered fish & chips, mushy peas, tartar sauce	13.95
Seared salmon fillet, Caesar Little Gem	14.95
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 Summer

Thai spiced salmon fishcakes, crispy oriental salad, lime & soy dressing	14.95

Sides all at 3.75

Cauliflower cheese   Honey glazed carrots   Chilli broccoli   Crispy green salad

Sweet potato fries   French fries   Macaroni cheese

Ask for our GF/DF Menus

16/8/19

19/8/19