

#### **Starters**

Soup of the Day (VE, V, GF\*) - 6.25

With toasted sourdough

Ham Hock & Chicken Terrine (GF\*) - 6.95 With apricot chutney & toasted sourdough

Squid (GF) - 6.95
Salt & pepper squid, sweet chilli dip

Sweetcorn fritters (VE, V, GF) - 6.45 Beetroot slaw & sweet chilli dip

### Mains

Cider Battered Haddock (GF) - 13.95 Cider battered haddock, chips, crushed peas & tartar sauce

> Risotto (VE, V, GF) - 13.95 Chef's risotto of the Day

Slow Braised Pork Belly (GF) - 15.95 Wholegrain mustard mash, apple & sage purée, crackling, seasonal greens & jus

Caesar Salad (V) - 11.45 Croutons, parmesan, anchovies & Caesar dressing (Add chicken £3.25, add bacon £1.95)

> Quinoa Salad (VE, V) £11.95 Quinoa, pine nuts, herb & pomegranate

# Sunday roast

Sirloin -17.45 Lamb Leg -16.45 Chicken Supreme -14.45 Nut Roast (V) -13.45

All served with – homemade Yorkshire pudding, cauliflower cheese, roast potatoes, market vegetables & gravy

Signature Roast -19.95 Trio of sirloin, chicken & lamb – homemade Yorkshire pudding, cauliflower cheese, roast potatoes, market vegetables & gravy

#### Children's Roast

Sirloin - 9.45
Lamb Leg - 8.95
All served with – homemade Yorkshire pudding, cauliflower cheese, roast potatoes, market vegetables & gravy

#### Sides

Garlic Bread - 3.95 Skin On Chips / Skinny Fries - 3.95 Parmesan Fries - 4.95 Seasonal Salad - 3.95 Seasonal Greens - 3.95

## **Dessert**

Homemade Chocolate Brownie -6.95 Chocolate sauce, vanilla ice cream & honeycomb

Baked Vanilla Cheesecake -6.95

With raspberry compote

Banoffee Parfait (GF) – 6.95 With shortbread & mango coulis

Peanut Butter Mousse (VE, GF) – 7.50 With nut praline

Three Cheese Board – 8.95

Award winning local cheeses, crackers & chutney

Selection of Ice Cream - 5.95 Choice of 3 scoops, chocolate, vanilla & strawberry

Selection of Sorbet - 5.95 Choice of 3 scoops, orange, raspberry & lemon

GF\* optional
GF gluten free/VE vegan/V vegetarian