



## — SUNDAY MENU —

### LIGHT BITES

Chefs Bread	3.00
<i>Garlic and Parsley Butter</i>	
Gordal olives	3.50
Wild Mushroom Arancini	1.50
Curried Battered Soft Shell Crab	4.50
<i>Lime Mayo</i>	
Chicken Wings	3.00
<i>Buffalo Sauce</i>	
Jalapeño Macaroni Cheese Bites	4.00
<i>Chive Sour Cream</i>	

### STARTERS

Baked Camembert To Share <i>(v) (gfo)</i>	16.00
<i>Red Onion Chutney, Garlic Flat Bread</i>	
Steamed Shetland Mussels <i>(gfo)</i>	8.50
<i>Tomato &amp; Garlic Sauce, Samphire, Sourdough</i>	
Wild Garlic <i>(v)</i>	8.00
<i>Confit Egg Yolk, Chestnut Mushroom</i>	
Mackerel Fillet	8.50
<i>Pearl Barley, Beetroot, Horseradish</i>	
Braised Pork Belly Scrumptet	8.50
<i>Apple, BBQ Cabbage Slaw, Celeriac Puree</i>	

### MAINS

Roast Sirloin of Beef	21.00
<i>Yorkshire Pudding, Seasonal Vegetables, Roast Potatoes, Gravy</i>	
Roast Belly of Pork	20.00
<i>Yorkshire Pudding, Seasonal Vegetables, Roast Potatoes, Gravy</i>	
Beer Battered Haddock <i>(gf)</i>	18.00
<i>Triple Cooked Chips, Crushed Peas, Tartar Sauce</i>	
Wild Mushroom Gnocchi <i>(v)</i>	16.00
<i>Parmesan, Tarragon</i>	
Hot smoked Salmon	18.00
<i>Tagliatelle, Tomato Sauce, Monks Beard</i>	

### SIDES

Cauliflower cheese	2.50
Parmesan truffle fries	5.50
Fries	4.00
Chips	4.00
Roasted hispi cabbage,	5.00
<i>Parmesan, Crispy Onions</i>	

### DESSERTS

Dark Chocolate Mousse <i>(v)</i>	8.00
<i>Frangelico Liqueur, Salted Caramel, Hazelnuts</i>	
Ice Cream Sandwich	8.00
<i>Pistachio, Roasted White Chocolate, Lemon</i>	
Bread & Butter Pudding	8.00
<i>Crème Anglaise</i>	
Rhubarb & Custard	8.00
<i>Baked Oats, Caramelised White Chocolate</i>	
Cheeseboard	12.00
<i>Artisan Crackers, Chutney, Grapes</i>	

*v - vegetarian | ve - vegan | veo - vegan optional | gf - gluten free | gfo - gluten free optional*

*Please inform a member of the team when ordering of any allergies or dietary requirements*

*Please be aware a discretionary 10% service charge will be added to your bill*