

# SUNDAY MENU

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## STARTERS

### PRAWN AND AVOCADO COCKTAIL

An English classic with a modern twist. Cold water prawns in a homemade Bloody Mary infused cocktail sauce, served on dressed leaves with sliced avocado, with warm ciabatta bread - **£7.95**

### MEDITERRANEAN PITTA AND HUMMUS PLATE

Toasted Pitta breads with seasoned Hummus and Marinated Olives served with a dressed side salad - **£7.50 (V) (Vg)**

### CRISPY BRIE WEDGES

Hand breaded brie wedges, deep fried until golden and melting, served with a cranberry dipping sauce and dressed leaves - **£7.25 (V)**

### BUFFALO CAULIFLOWER BITES (v) (vg)

Seasoned and deep fried before being tossed in a spicy buffalo sauce and served with creamy vegan garlic mayonnaise - **£6.95**

## MAINS

All served with Yorkshire pudding, roast potatoes, parsnip, seasonal vegetables and gravy  
Add on a bowl of cauliflower cheese **£4**

**ROAST TOPSIDE OF BEEF - £16.95**

**HERB ROASTED CHICKEN SUPREME** Served with a pig in blanket - **£14.95**

**ROAST PORK LOIN AND CRACKLING - £14.95**

**SLOW BRAISED GARLIC & ROSEMARY LAMB SHANK - £18.50**

**TRIO OF MEATS** – Roast Beef, Pork and Chicken - **£18.95**

### PIE OF THE DAY

Traditionally homemade with a shortcrust pastry case and puff pastry top.  
Please ask your waitress or refer to our specials board (see board for price)

### COD MORNAY

Fillet of Cod oven baked in a rich béchamel and cheddar cheese sauce served with roast potatoes and seasonal vegetables - **£14.50**

### SAUSAGES & MASH

Three locally sourced Butchers sausages served on creamy mashed potato with seasonal vegetables and a red wine and herb pan gravy - **£13.50**  
(Vegan Sausages & Mash also available) **(V) (Vg)**

### HERB-CRUMBED RATATOUILLE

Roasted Mediterranean vegetables in a tomato & basil sauce topped with garlic and herb breadcrumbs and finished in the oven, served with roast potatoes and seasonal vegetables - **£13.95 (V) (Vg)**