

SUNDAY MENU

SMALL PLATES

Padron Peppers (Vg) (Gf) • 6.5

Sea salt, olive oil

Fried Chicken Bites • 8.5

Garlic & herb mayo

Beer-Battered Haddock Goujons • 9

Tartare sauce, lemon

Golden Beetroot Salad (Vg) (Gf) • 7

Pickled & candied beetroot, rocket

Mozzarella Dippers (V) • 7

Crispy cheese balls, spiced tomato dip

House Hummus (Vg) • 7

Warm flatbread

Truffle & Parmesan Fries (V) • 8

Parmesan and truffle aioli

Chunky Chips / Fries (Vg) (Gf) • 5

BURGERS

IPA-Battered Fish & Chips • 17.8

Haddock, mushy peas, curry sauce, tartare, lemon

Cheeseburger & Fries • 16.8

Aged beef patty, cheese, pickles, lettuce, tomato & house sauce

Vegan Burger & Fries (Vg) • 16.8

Plant-based patty, vegan cheese, pickles, lettuce, tomato & vegan house sauce

ROASTS

Beef • 22

Dry-aged beef rump, crispy roast potatoes, roasted heritage carrots, seasonal greens, braised red cabbage, yorkshire pudding, red wine gravy & horseradish cream

Roast Chicken • 21

Lemon & herb roast chicken, crispy roast potatoes, roasted heritage carrots, seasonal greens, braised red cabbage, yorkshire pudding, red wine gravy & cranberry sauce

Vegetable Wellington (v) • 19

Carrot & mushroom wellington, crispy roast potatoes, roasted heritage carrots, seasonal greens, braised red cabbage, yorkshire pudding, red wine gravy & cranberry sauce

SIDES

Cauliflower Cheese (v) • 7 Pigs in Blankets with Horseradish Cream • 7.5
Extra Yorkshire Pudding (v) • 2 Buttered Leeks (v) • 3.5

DESSERTS

Apple & Blackberry Crumble (V) • 7

Vanilla custard

Dark Chocolate Brownie (V) • 6.5

Ice-cream, berries

(V) Vegetarian, (Vg) Vegan, (Gf) Gluten free

If you have any dietary requirements, please ask a member of the team for full allergen info.
A discretionary 12.5% service charge will apply to table-served guests.