

SUNDAY MENU

Bloody Mary 10 Mimosa 9 Hugo Spritz 11

SMALL PLATES & SIDES

Padron Peppers (<i>Gf, Vg</i>) Sprinkled with sea salt & olive oil	6	Fried Chicken Tenders Breaded fillets with hot sauce	11
Gunpowder Spiced Cauliflower (<i>Vg, Gf</i>) with citrus aioli	8	Grilled Halloumi (<i>V, Gf</i>) with Jalapeño, hot honey	7
Fried Salt & Pepper Squid (<i>Gf</i>) with Thai herb dipping sauce	8	Roasties, Yorkie & Gravy (<i>V</i>)	7
Beer Battered Fish Goujons with tartar sauce	10	Pigs in Blankets	7.5
		Cauliflower Cheese (<i>GF/V</i>)	7

BURGERS

Cheeseburger & Chips 15

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

Plant-based Cheeseburger & Chips (*Vg*) 15

Moving mountain patty, vegan cheese, lettuce, pickles & house sauce

ROASTS

Beef 19.95

Topside of beef, crispy roast potatoes, roasted heritage carrots, seasonal greens, red cabbage, yorkshire pudding, gravy

Chicken 19.95

Chicken breast, crispy roast potatoes, roasted heritage carrots, seasonal greens, red cabbage, yorkshire pudding, gravy

Mushroom & Cashew Wellington (*Vg*) 19.95

Crispy roast potatoes, roasted heritage carrots, seasonal greens, red cabbage, yorkshire pudding, gravy

PUDDINGS

White Chocolate Cheesecake 8

Served with berry coulis

Affogato-vanilla Ice Cream 7

Served with espresso and Amaretti

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

Please notify us if you have any dietary requirements or ask a member of staff for full allergen information. A discretionary 12.5% service charge will be applicable for table served guests.