

SUNDAY MENU

12PM-8PM

STARTERS

BLACK GARLIC ARANCINI BALLS	6.
Served with roast garlic aioli. (GF available)	
POTTED SHRIMPS	6.
With a burnt leek cracker.	
BELAZU	6.
House spanish mixed olives with garlic, cornichon, sun blushed tomato & boratian onions.(GF available)	
BAKED SCALLOP THERMIDOR	12.
Served with mussels, spinach & sour dough.	
TOMATO & OLIVE TARTARE	7.5.
With crispy shallot & capers. (GF available)	
NDJUA SCOTCH EGG	8.5.
With chilli jam.	

FROM THE SEA

LOCAL CAUGHT WILD SEABASS	25.
With olives, tomato & siarladaise potato. (GF available)	
BEER BATTERED HADDOCK	18.5.
Served with triple cooked chips & marrow fat mushy peas. (GF available)	

LITTLE ONES

CHICKEN CHUNKS With fries & beans	8.
FISH FINGERS With fries & peas	8.
SAUSAGE & MASH With peas & gravy	8.
TOMATO & CHEESE PASTA	8.

FROM THE LAND

CHUCK STEAK & SHIN PIE	21.
Slowly braised in stout, with a choice of potato, seasonal vegetables & a rich gravy.	
ABERDEEN ANGUS & MARROW BURGER	17.
In a brioche bun, lettuce, tomato, baconnaise, fries & slaw.	
PLANT BASED VEGGIE BURGER	15.5.
In a brioche bun, lettuce, tomato, avocado, fries & slaw.	

SIDES | EXTRAS

TRIPLE COOKED CHIPS	5.
ADD CHEESE	1.
TRUFFLE PARMESAN FRIES	8.
HONEY ROAST CHANTONNAY CARROTS	7.
ROCKET & PARM SALAD	6.
SEASONAL VEGETABLES	7.

SUNDAY ROAST

All roasts are served with yorkshire pud, roast potatoes, stuffing, cauliflower cheese, fresh seasonal vegetables & bottomless gravy.

TRIO ROAST	24.
Choose from your favourite three meats. (Except lamb)	
RUMP OF BEEF	21.
ROASTED TURKEY BREAST	19.
ROASTED LEG OF LAMB	22.
PORK LOIN	20.
NUT ROAST	18.

ADD A LITTLE EXTRA

ROAST POTATOES	5.
YORKSHIRE PUDDING	2.5.
PIGS IN BLANKETS	5.
STUFFING	5.
CAULIFLOWER CHEESE	5.
FRESH SEASONAL VEGETABLES	4.5.

LITTLE ONES ROAST

Choice of meat or nut roast. Plated with potatoes, seasonal veg, yorkshire pud & bottomless gravy.

RUMP OF BEEF	12.
ROASTED TURKEY BREAST	12.
PORK LOIN	12.
NUT ROAST	12.

DESSERTS

VANILLA RICE PUDDING	9.
Gently simmered rice in rich madagascar vanilla cream, with tender Yorkshire rhubarb, gently poached in vanilla-infused syrup.	
CARAMELISED BANANA STICKY TOFFEE PUDDING	9.
Lightly salted caramel sauce, with banana ice cream	
WHITE CHOCOLATE & RASPBERRY CRÈME BRÛLÉE	9.
Served with shortbread biscuit	
SUMMER BERRY PAVLOVA	9.
Homemade meringue topped with poached summer fruits, vanilla chantilly & raspberry sorbet.(VG)	
EGG CUSTARD TART	9.
With vanilla clotted cream.	

Disclaimer: The menu is subject to availability. We may occasionally sell out of our more popular dishes & if we do, we'll do our very best to offer you an alternative. Menu descriptions may not include every ingredient. Customers with food allergies are encouraged to ask a member of staff for assistance with choosing their meal. We cannot guarantee that our products are free from nut or nut derivatives.

Dishes including fish may contain bones.
All weights are approximate prior to cooking.