

SUNDAY MENU

GUEST WINE

Flying Solo (2020)

Languedoc Roussillon - Domaine Gayda

125ml £5 175ml £7 250ml £9 bottle £26

STARTERS

Cockle popcorn with chilli vinegar and spiced salt shaker

sage and onion scotch egg with a spices apple ketchup

6 Tempura king prawns with chilli and lime mayo (gf)

Crispy cauliflower bang bang (gf) (v)

MAINS

Twice baked cheese soufflé, roasted potatoes (no duck fat),
braised red cabbage, confit carrots and sautéed greens. (v)

Rosemary and thyme roasted topside of beef

Lemon and thyme roasted chicken (also available gf)

Served with duck fat roasted potatoes, braised red cabbage,
confit carrots, cauliflower cheese, sautéed greens, yorkshire
pudding and a rich red wine gravy

DESSERTS

Sticky toffee pudding, butterscotch sauce and vanilla ice cream

*Warm double chocolate chip brownie served with chocolate sauce,
and mint choc chip ice cream*

Glazed lemon tart, Chantilly cream and raspberry meringue

ask your server for the selection of ice creams (two scoops)

1 Course - £16.50

2 Course - £23.00

3 Course - £28.00

Children's Roast and a scoop of ice cream - £11.00