

# SUNDAY MENU

## SNACKS

Gordal piquante olives (F,N,S,V)	3/6	Hummus, chilli, beer crackers (G,S,SS)	5
Sourdough bread, salted butter (D,G,S,V)	6	Chipolatas, mustard, honey (D,G,M,P,S)	4
Fresh crab taco, breakfast radish, wasabi (CR,G)	6		

## SMALL PLATES

Chef's soup, sourdough bread (G,V,VG) <b>Vegan without butter</b>	8	Chilli beef nachos & cheese (D,G,S)	10
Monkfish tempura & cod roe (D,F,G)	13	Parma ham, roasted peach, Greek yoghurt & pecan nuts (D,N,S)	12
Burrata, jalapeno, lime, crisp onion dressing (D,G,SY)	12	Lamb scotch egg, tzatziki mint yoghurt (D,E,G,S)	12
Crispy pork belly bites, tomato & chilli jam (S)	10	Grilled local asparagus, whipped hummus, smoked almonds (G,N,SS,VG)	12

## ROASTS

Chicken supreme stuffed with Cumberland sausage meat (D,E,G,S)	24
Slow roasted pork belly, fennel & sea salt crackling (D,E,G,S)	25
Roast Sirloin of dry aged beef (D,E,G,S)	27
Combination roast, roast Sirloin & roast pork (D,E,G,S)	30

All of the above are served with a Yorkshire pudding, roast potatoes, seasonal vegetables, cauliflower cheese & red wine jus (D,E,G,M,P)

## LARGE PLATES

Spinach, courgette & mint orzo, summer peas, baby gem & vegan feta (G,SY,VG)	19
Beer battered local fish, chunky chips, peas, tartare sauce (D,E,F,G)	21
Prawn and crab spaghetti, chilli, tomato & parmesan (CR,D,E,G,MO,SY)	25

## ROBATA GRILL

225g Dry aged sirloin steak (D), choice of sauce	24
225g Dry aged fillet steak (D), choice of sauce	32
Rump steak cheese burger, tomato & bacon jam, gherkin ketchup, skinny fries, coleslaw (C,D,E,G) <b>Add bacon £2</b>	21

## SIDES

Skinny Fries (VG) - Buttered mash (D,V) - Creamed spinach (D,V) - Lime leaf rice (VG) - Garden salad (M,P,VG) - Rosemary & seasalt fries (E,V)   All 4	
Pigs in blankets (D,F,G,S)	7.5

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, M - MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY, V - VEGETARIAN, VG - VEGAN)

If you have any food allergies or an intolerance query, please speak to a member of our team who will be happy to help.

A discretionary service charge of 12.5% will be added to tables of 6 and above. All prices include VAT.