

SUNDAY MENU

SNACKS

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| 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

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| Chef's soup, sourdough bread (G,V,VG) Vegan without butter | 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 | Courgette fritter, cauliflower cous cous, burnt apple, salsa verde (G,VG) | 10 |

ROASTS

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| 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

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| 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

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| 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) Add bacon £2 | 21 |

SIDES

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| Skinny Fries (VG) - Buttered mash (D,V) - Creamed spinach (D,V) - Lime leaf rice (VG) - Garden salad (M,P,VG) - Rosemary & seasalt fries, smoked paprika mayo (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.