

# SUNDAY DINNER MENU

## STARTERS

**Soup of the Day** – served with bread rolls (M-V, M-GF, M-Vg) — £8.00

**Rustic Bread & Olives** (M-GF, V) — £6.50

**Creamy Garlic Chestnut Mushrooms** – toasted ciabatta (V, M-GF) — £9.00

**Crispy Brie Wedges** – panko breadcrumb coating, red onion marmalade (V) — £9.00

**BBQ-Glazed Baby Back Ribs** – orange, chilli & ginger — £9.00

**Salt & Pepper Squid** – garlic mayonnaise, mixed leaves — £10.00

## STEAKS

**Steaks** *All served with roasted tomato, beer-battered onion rings, flat mushroom & chunky chips*

**Fillet Steak – 8oz** – 28-day aged, beautifully delicate & tender (recommended medium-rare) (M-GF) —  
£32.00

**Ribeye Steak – 10oz** – 28-day aged, rich & juicy with generous marbling (recommended medium)  
(M-GF) — £28.00

**Sauces:** Peppercorn or Saint Agur blue cheese — £2.50 each

## MAIN COURSES

**Hand-Battered Hake & Chips** – tartare sauce & garden peas — £18.00

**Wholetail Scampi** – panko breadcrumbs, chunky chips & garden peas — £18.00

**Steak & Dark Ale Pie** – mashed potatoes, mixed vegetables & a jug of gravy (M-GF) — £19.00

**Chicken, Ham & Leek Pie** – Creamy mashed Potatoes, Mixed Vegetables (M-GF) ~ £19.00

**Southern Fried Chicken & Rib Combo** – skinny fries & coleslaw — £19.00

**Oven-Baked Beef Lasagne** – coleslaw, salad & garlic bread — £19.00

**Hunter's Chicken** – BBQ-glazed chicken breast topped with bacon & cheese, served with skinny fries & coleslaw (M-GF) — £20.00

**Chilli con Carne** – savoury rice, crème fraîche & grated cheddar (M-GF) — £19.00

## ALLERGEN INFORMATION

Please ask if you require details about allergens. Inform staff of any allergies when placing your order.

Key:

(Vg) Vegan • (V) Vegetarian • (M-Vg) Modifiable for vegan  
(M-V) Modifiable for vegetarian • (GF) Gluten-free • (M-GF) Modifiable for gluten-free

**Chestnut Mushroom, Squash & Spinach Pie** – crushed new potatoes, vegetables & red wine onion gravy (V, M-Vg, M-GF) — £19.00

**Chargrilled Chicken Caesar Salad** – baby gem, croutons, crispy bacon & parmesan (M-GF) — £19.00

## CURRIES

*Served with rice and a choice of naan bread or poppadom with mango chutney (M-GF)*

**Chicken Tikka Masala** – creamy tomato, garlic & ginger sauce — £18.00

**Beef Madras** – rich, spicy tomato & chilli sauce, served with natural yoghurt — £20.00

**Keralan Cauliflower & Red Pepper Curry** – A plant-based curry with tender cauliflower florets and sweet red peppers simmered in a fragrant coconut milk sauce, infused with aromatic spices. (V, M-Vg, M-GF) — £18.00

## SIDE ORDERS – £4.50

Skinny fries • Chunky chips • New potatoes • Onion rings • Sweet potato wedges  
Mixed vegetables • Mixed leaf salad • Coleslaw • Crusty bread & dipping oil  
Garlic bread • Cheesy garlic bread

## DESSERTS

**Salted Caramel & Butterscotch Drip Cake** – vanilla ice cream & caramel sauce — £8.50

**Hazelnut Brookie** – Chocolate ice cream (Vg) — £8.50

**Chocolate Fudge Brownie** – Vanilla ice cream & mandarin compote — £8.50

**Lemon Zester Cheesecake** – Lemon cheesecake ice cream on a crunchy base, with lemon sauce, meringue, and chocolate filigree — £8.50

**Coffee & Almond Tiramisu** (GF) — £8.50

**Raspberry Ice-Cream Pavlova** – Server with mix berry compote (GF) — £8.50

**Three Scoops of Ice Cream** – strawberry, chocolate, vanilla or honeycomb — £7.50

**Cheese & Biscuits** – celery & apple, mature cheddar, brie & stilton (M-GF) — £10.50

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