

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 & 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, 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 – chips & 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 chips & 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

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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