

MENU

SUNDAY LUNCH

To Share

Plateau Fruits de Mer **£18.00p/p (min of 2)**

Cajun crab - anchovies - whitebait - smoked salmon - filo-wrapped king prawns - fresh oysters & tabasco - smoked mackerel paté - sourdough

Charcuterie Board **£15.00p/p (min of 2)**

Salami - chorizo - english cheese selection - crackers - fruits - olives - stuffed bell peppers - sourdough - chutney

(V/VG) Bread & Olive Board **10.50**

Warm sourdough - Mediterranean olives - balsamic and olive oil dip

(V) Garlic baked Camembert **13.50**

Baked Camembert pinned with garlic cloves, served with garlic butter dough sticks

To Start

Salt & Pepper Seafood Bowl **9.50**

Seafood mix - fresh chilli - spring onion - ginger - garlic butter - flatbread

Prawns Pil Pil **8.25**

Juicy king prawns - spicy garlic oil - crusty bread

(V) Crispy Breaded Brie **7.25**

Golden coated Brie - asparagus - pesto sauce

(V/VG) Green Gazpacho **6.50**

With buffalo mozzarella - crispy prosciutto - warm bread & butter

Main Course

Traditional Sunday Roast

Served with roast potatoes, Yorkshire pudding, seasonal veg + gravy. *GF options available on request.*

Choose from:

Roasted topside of beef **18.25**

Pork loin, **15.95**

Honey roasted gammon **15.95**

(V/VG) Nut roast **14.50**

Soz Gammon Steak **11.50**

With chunky chips - 2 fried eggs - side salad

Buttermilk Chicken Burger **14.50**

Toasted sourdough bun - onion ring - crisp gem lettuce - pickle - tomato - aioli - fries

Seared Salmon Fillet **12.50**

Mixed baby leaf salad - quinoa - roasted vegetables - toasted pine nuts - pomegranate

Beer-battered Cod & Chips **14.95**

Beer-battered cod loin - chunky chips - pea purée - homemade tartare sauce

Sides

Purple slaw • 2.50

Twice-cooked chips • 4.25

Crispy fries • 3.50

Cajun fries • 3.95

Truffle & parmesan fries • 4.25

Onion rings • 3.25

Zucchini fries • 3.95

Desserts

Homemade Meringue Eton Mess **7.50**

With fresh berries - strawberry ice cream - fruit coulis

Ice Cream Sundae **8.50**

3 scoops of ice cream - fresh berries brownie chunks - marshmallow - chopped chocolate - chocolate sauce crushed meringue. Make it a sharer (+£5.00)

(V/VG) Apple Crumble **7.50**

Pouring cream

Bakewell Tart **7.50**

Served warm with vanilla ice cream

Warm Chocolate Brownie **8.25**

Vanilla ice cream - chocolate sauce

Cheese Board **8.25**

Chutney - crackers - grapes - celery

*With a glass of port **12.75***