

# SUNDAY MENU

PREPARED FRESH AND COOKED TO ORDER



V = Vegetarian | VG = Vegan

## TO START

**Mixed Olives (V)** | £7.50 | A selection of mixed olives, served with warm sourdough bread and a side of oil & vinegar. *GF option available*

**Soup Of The Day (V)** | £8.50 | Freshly homemade soup, served with a toasted sourdough. *GF option available*

**Duck Leg Terrine** | £8.50 | Slow-cooked duck leg, shredded and mixed with sweet caramelised red onions, toasted cashew nuts, and chopped parsley. Served with homemade onion jam, Cornichon pickles, and toasted brioche.

*GF option available*

**Crispy Sweet Potato Pakora (VG)** | £8 | Homemade carrot and red onion pakora, served on a bed of spiced hummus with a mint and lime yoghurt sauce, topped with spring onion and pomegranate seeds.

**Fresh Asparagus** | £8.50 | English seasonal asparagus, served with whipped herb ricotta, pangratto, parmesan

**Buffalo Wings** | £8.50 | Slow-cooked chicken wings, finished in the fryer for a crispy texture, then tossed in a hot sauce with spring onions and sour cream.

**Mussels** | £8.50 | Fresh mussels, served in one of two ways: **Classic Mariniera** - sauteed with garlic, shallots, and white wine, or **Thai Style** - cooked in a fragrant lemongrass and coconut sauce. Served with baked ciabatta. (7 available)

**The Star's Sausage Roll** | £8.50 | Warm Cumberland and sage sausage meat wrapped in puff pastry, served with homemade piccalilli and a side salad.

**Spring Pea & Parmesan Arancini (V)** | £8.50 | Crispy risotto balls with new season spring peas and Italian parmesan, served with a coconut yogurt, mint, and caper dip.

**Brown Crab Rarebit Crumpet** | £9 | A classic toasted English crumpet topped with a rich, bubbling brown crab rarebit. Served with a sharp watercress and green apple salad.

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## TO SHARE

**Baked Camembert (V)** | £14 | Baked Camembert studded with rosemary and garlic, served with onion jam, pickles, and toasted ciabatta. *GF option available*

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## SUNDAY ROASTS

(AVAILABLE GLUTEN FREE WITHOUT YORKSHIRE PUDDING)

**Sirloin British Beef served Medium Rare** | £22 | British limousine cross sirloin cut, slow-cooked roast beef, served with seasonal vegetables, roast potatoes, a giant Yorkshire pudding, and gravy.

**Roast Pork Shoulder** | £19 | Roast pork shoulder, served with seasonal vegetables, roast potatoes, crackling, a giant Yorkshire pudding, and gravy.

**Beetroot & Butternut Squash Wellington (VG)** | £17 | Beetroot and butternut squash vegan wellington in crispy pastry. Served with seasonal vegetables, roast potatoes, a giant Yorkshire pudding and gravy. (*Not gluten free*)

**Children's Roast** | £9 | A smaller portion of the day's roast dinner, featuring your choice of roast meat, served with seasonal vegetables, roast potatoes, a giant Yorkshire pudding, and gravy.

**Cauliflower Cheese (V)** | £6.50 | Baked cauliflower in a rich, creamy cheese sauce, topped with golden melted cheese.

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## MAINS

**Fish & Chips** | £17.50 | A fresh fillet of cod, cooked in a turmeric and dill beer batter, served with homemade tartar sauce, garden peas, and chunky chips.

**Honey & Mustard Glazed Gammon** | £17 | A thick-cut slice of gammon, slow-roasted overnight and glazed with sweet honey and seed mustard. Served with two pan-fried hen's eggs and our seasoned fries.

**Caesar Salad** | £14.50 | Baby gem lettuce, salted sourdough croutons, grated aged Parmesan, and homemade Caesar dressing. **Add chicken - £3.50 | Add halloumi - £2.50. GF option available**

**Broccoli & Chickpea curry (VG)** | £16.50 | Thai inspired chickpea & broccoli curry, served with coconut rice.

**Salmon Linguine** | £17.50 | Fresh linguine tossed in a white wine cream sauce with baby spinach and lemon zest, topped with flaked roasted salmon, deep-fried crispy capers, and cracked black pepper. Served with garlic bread.

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## FRESH PIZZA

**Garlic and Carmelised Onion flatbread (V)** | £8.50 | With rich garlic butter, caramelised onions, fresh rocket, and a generous sprinkle of Parmesan cheese. **A great side addition or quick snack.**

**Classic Margherita (V)** | £14 | The timeless favourite with fresh tomato sauce, mozzarella cheese, and fragrant basil leaves.

**Mediterranean Vegetable (V)** | £15 | Roasted Mediterranean vegetables, mozzarella cheese and fresh rocket, drizzled with rosemary-infused olive oil.

**Chilli Chorizo** | £18 | Fiery blend of sliced Chorizo sausage with red chilli oil

**Prosciutto and Burrata** | £18.50 | Italian Sliced prosciutto and burrata cheese, Rocket and Parmesan cheese

**Funghi** | £17.50 | Sauteed oyster mushrooms and Chesnut mushroom, White sauce and truffle oil.

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## SIDES

**Chunky chips (VG)** | £5 | **Skinny fries (VG)** | £5 | **Garlic bread (V)** | £5 | **Garlic bread with cheese (V)** | £6

**Creamy mashed potatoes** | £6 | **House side salad (VG)** | £6 | **Padron Peppers and Syracha Aioli** | £7.50 |

**Vibrant Heritage Tomato Salad** with sweet peppers, sharp pickled shallots, and salty crispy capers | £8 |

**Sautéed seasonal greens** (Ask server for details) (V) | £6 | **Cauliflower Cheese (V)** | £6.50

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## PUDDING

**Lemon & Elderflower Posset (V)** | £7.50 | Served with homemade shortbread and fresh berries. **GF option available.**

**Apple & Raspberry Crumble (V)** | £7.50 | Topped with an almond and polenta crumb and served with vanilla ice cream.

**Cheeseboard (V)** | £10 | A variety of regional cheeses served with truffle honey, onion jam, red grapes, and seeded crackers.

**Ice Cream and Sorbet (V)** | £8 | Three scoops of your choice: vanilla ice cream, strawberry ice cream, chocolate ice cream, lemon sorbet, mango sorbet or raspberry sorbet. **GF option available.**

**Mini Chocolate Hazelnut Doughnuts (V)** | £8.50 | Served hot with strawberries, chocolate sauce, and vanilla ice cream.

**Eton Mess (V)** | £7.50 | Mixed berry eton mess, with strawberry ice cream, chantilly cream and meringue.

*An optional 10% service charge will be added to your bill. 100% of this goes directly to the staff.*

If you have a food allergy, intolerance or sensitivity, please let us know before you order so we can advise with a menu choice. We cannot guarantee our dishes are 100% free of allergen ingredients and there are occasions when our menus change.