

SUNDAY MENU

PREPARED FRESH AND COOKED TO ORDER



MENUS AND RECIPES ARE SUBJECT TO CHANGE, NOT ALL DISHES MAY BE AVAILABLE AND ADDITIONS MAY HAVE BEEN MADE.

V = Vegetarian | VG = Vegan | Gluten Free Menu Available

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

Curried Sweet Potato & Coconut Soup (VG) | £8 | Homemade soup, infused with aromatic spices, topped with crispy shallots and fresh coriander, served with warm flatbread. 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

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

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.

Wings | £8.50 | Slow-cooked chicken wings, finished in the fryer for a crispy texture, then tossed in a lemon pepper sauce with spring onions and parsley.

TO SHARE

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

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.

Roast Turkey | £18 | Traditional hand-carved roast turkey, served with seasonal vegetables, roast potatoes, a giant Yorkshire pudding, and gravy.

Trio of Roasts | £23 | Roast pork, beef and turkey, 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. (This can not be made 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.

MAINS

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

Steak and Ale Pie | £16.50 | Freshly baked steak and ale pie, served with homemade creamy mashed potato, crispy kale, and rich homemade gravy. **Baked to order, so please allow a little extra time.**

The Star Burger | £17 | Chargrilled fresh rib-eye patty with dill pickles, crisp lettuce, American cheese, bacon jam, ale caramelised onions, and burger sauce, served in a freshly baked bun with fries and coleslaw. GF option available

Mussels | £18 | Fresh mussels, served in one of two ways: **Classic Mariniere** - sauteed with garlic, shallots, and white wine, or **Thai Style** - cooked in a fragrant lemongrass and coconut sauce. Served with baked ciabatta and skin on 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

Spinach and Chickpea curry (VG) | £16.50 | Chickpea and spinach curry, served with coconut rice, a crispy onion bhaji, and mint raita. GF option available

FRESH PIZZA

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 | £16 | Fiery blend of sliced Chorizo sausage with red chilli oil

Peking Duck | £16 | Confit crispy duck paired with hoisin sauce, carrot mooli, sesame seeds, and mozzarella.

Salmon Florentine | £16 | Flaked salmon combined with capers, spinach, shallots, and mozzarella cheese.

Garlic Pizzetta (V) | £12 | With rich garlic butter, caramelised onions, fresh rocket, and a generous sprinkle of Parmesan cheese.

SIDES

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

Buttered new potatoes & chives (V) | £6 | **House side salad** (VG) | £6 |

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

PUDDING

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

Apple & Peach 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.

Homemade Banoffee Tart (V) | £8 | Layered with banana, toffee and cream, topped with chocolate and crushed hazelnuts.

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.