



—— SUNDAY GLUTEN FREE MENU ——

—— STARTERS & SMALL PLATES ——

Nicoise salad Poached egg - French beans, olives, & leaves - egg mimosa - anchovy mayo	£7
Salt & pepper squid Chorizo, black olives & red pepper tapenade - kale crisps - aioli	£8
Miso, peanut & chickpea salad Radish, cucumber & spring onions - garden leaves - crispy leeks - lime & maple dressing (VV)	£7.5
Olive cashew cheese bruschetta Heritage tomato & basil salad - sun dried tomato & olive tapenade - black olive crumble (VV)	£7
Chicken liver & wild mushroom pate Nairns crackers - tomato & red onion chutney	£7.5

—— SUNDAY ROASTS ——

Served with, Yorkshire pudding - sage and onion stuffing - roast potatoes - unlimited fresh vegetables - rich gravy	£14
Beef - Roast topside of Yorkshire beef (we serve our beef pink. Please let us know if you would like it more well done)	
Pork - Roast loin of “Anna’s Happy Trotters” pork	
Turkey - Oven roast turkey breast	
Undecided? - Beef, pork and turkey	
Vegetarian - Roasted vegetable falafel and cashew nut roast	
Hungry? - add extra roast potatoes and Yorkshire pudding	£2



——- MAINS ——-

Traditional Fish Pie Samphire - caper, lemon & tarragon cream	£18
Mediterranean vegetable gratin Spiced chickpea crust - new potatoes & spring vegetables - rosemary gravy (v)	£14
Liver & bacon Bubble & squeak - red wine & sage gravy	£15

——- DESSERTS ——-

Dessert wine: Monbazillac 2017/18 - 50ml	£4.5
Coconut & lime meringue Charred pineapple & kiwi - passionfruit and mascarpone cream - lime syrup	£7
Strawberry, Prosecco & elderflower Strawberry sorbet - strawberry & black pepper compote - elderflower Prosecco (v)	£7.5
Vanilla creme brûlée Peanut brittle	£7
Seasonal fruit crumble Vanilla ice cream or custard (vvo)	£7
2 scoops homemade ice cream (please ask for todays selection) (vvo)	£7

If you don't see what you're looking for, please ask. We will always do our best to adapt any dishes on our menu to suit your requirements