



———— STARTERS & SMALL PLATES ————

Salmon & haddock fishcakes Nicoise salad (French beans, olives, & leaves - egg mimosa - anchovy mayo) (VO)	£8
Salt & pepper squid Chorizo, black olives & red pepper tapenade - kale crisps - aioli	£8
Pulled pork bonbons Ginger & sesame slaw - wasabi mayo - Asian bbq sauce	£7.5
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 Muesli bread - tomato & red onion chutney	£7.5

———— SUNDAY ROASTS ————

Served with, Yorkshire pudding - sage and onion stuffing - roast potatoes - unlimited fresh vegetables - rich gravy (GO)	£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
GLUTEN FREE DIET? - Please ask to see our Gluten free menu	

——— MAINS ———

Traditional Fish Pie Samphire - caper, lemon & tarragon cream (G)	£18
Open Mediterranean vegetable pie Spiced chickpea crust - roast potatoes - seasonal vegetables - rich gravy (VV)	£14
Proper steak & ale pie Sage short crust - roast potatoes - seasonal vegetables - rich gravy	£16
Liver & bacon Bubble & squeak - red wine & sage gravy (G)	£15
Giant beer battered haddock Chunky chips - mushy peas - tartare sauce	£17

——— CHILDREN ———

Traditional roast Sunday Lunch (GO)	£9
Battered haddock - chunky chips - mushy peas.	£8
Fresh chicken breast nuggets - chunky chips - garden peas (GO)	£8

——— 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 (VV)	£7.5
Vanilla creme brûlée Peanut brittle	£7
Triple chocolate brownie Raspberry mocktail - summer fruits - creme fraiche	£7.5
Sticky toffee pudding Butterscotch sauce - vanilla ice cream	£7.5
Seasonal fruit crumble Vanilla ice cream or custard (VO)	£7
2 scoops homemade ice cream (please ask for today's selection) (VO)	£7