



———— STARTERS & SMALL PLATES ————

Smoked haddock & sun-dried tomato fishcakes Red pepper, chorizo & olive tapenade - rocket - paprika aioli	£8
Calamari bhaji Parsnip puree - preserved lemon & rocket salad - mango chutney	£8
Black pudding croquettes Caramelised apple & crackling salad - plum & chilli ketchup	£7.5
White bean hummus Cumin spiced almonds & dates - feta - roast cherry tomatoes & grapes - charred focaccia - tortilla crisps (VVO)	£7.5
Thai sweetcorn chowder Focaccia - Zhoug butter (VVO)	£5.5
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	£17.5

——— 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
Caramelised white chocolate meringue Raspberry mascarpone cream - dark chocolate syrup	£7
Plum flapjack 'cheesecake' Plum and orange sorbet - vanilla cream cheese - almond praline (VVO)	£7
Miso salted caramel creme brûlée Peanut, sesame & pumpkin seed brittle	£7
Sticky toffee pudding Butterscotch sauce - vanilla ice cream	£7.5
Seasonal fruit crumble Vanilla ice cream or custard (VVO)	£7
2 scoops homemade ice cream (please ask for today's selection) (VVO)	£7