



—— SUNDAY GLUTEN FREE MENU ——

—— STARTERS & SMALL PLATES ——

Garlic tiger prawns Red pepper, chorizo & olive tapenade - rocket - paprika aioli	£8
White bean hummus Cumin spiced almonds & dates - feta - roast cherry tomatoes & grapes - sourdough toasts (VVO)	£7.5
Thai sweetcorn chowder Focaccia - Zhoug butter (VVO)	£5.5
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 (VV)	£14
Liver & bacon Bubble & squeak - red wine & sage gravy	£15

——— 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
Seasonal fruit crumble Vanilla ice cream or custard (VVO)	£7
2 scoops homemade ice cream (please ask for today's 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