

# SUNDAY MENU

## COCKTAIL OF THE MONTH

### BASIL MARTINI 7.5

Vodka, sour mix, lime juice, sugar syrup, fresh basil

# SUNDAY MENU

## BAR SNACKS

PISTOU OLIVES, marinated in garlic & basil 3.5 (v), HOMEMADE BREAD & butter 2 (v),  
MINI SAUSAGES, English mustard 4.2, VEGETARIAN MEZZA, hummus, bread,  
super food salad, beetroot & caper slaw 10 (v), GRILLED CHORIZO 5,  
MAC`N`CHEESE CROQUETTES 5 (v), PADRON PEPPERS 4.5 (v)

## STARTERS

BROCCOLI & GORGONZOLA SOUP 5.5 (v, gf)

DEEP FRIED CALAMARI, aioli, rocket 7

MOULES MARINIÈRES 6 (gf)

SUPER FOOD SALAD, curly kale, broccoli, carrot, red cabbage, mixed leaves, walnuts & sesame seeds 6/10 (v, gf)

add halloumi 3

## MAINS

BREADED COD, hand cut chips, tartare sauce 13.5

POTATO GNOCCHI, wild mushrooms, parmesan shavings & truffle oil 13.5 (v)

CONFIT DUCK, braised lentil, kale & cherry dressing 15 (gf)

BAKED AUBERGINE, TOMATO SAUCE & VEGAN CHEESE, WALNUT PESTO, warm lentil & quinoa salad & rocket 11.5 (v, gf)

SMOKED HADDOCK CHOWDER leek, potato & mussels 14 gf

## ROASTS

(serve with all the trimmings)

HALF ROAST CHICKEN 14.5 (gf)

SLOW ROASTED PORK BELLY 14.5 (gf)

RUMP OF BEEF 15.5

Yorkshire pudding

RUMP OF LAMB 16.5 (gf)

GOATS CHEESE WELLINGTON with roasted pepper, aubergine & pea, veggie gravy 12.5 (v)

## SIDES

CHIPS / MASH / GREEN BEANS / BROCCOLI / BEETROOT & CAPER SLAW 3.5

ROCKET & PARMESAN / CAULIFLOWER & MACARONI CHEESE 4.2, YORKSHIRE PUDDING 1

**Kitchen opening times 12pm – 7pm**

v - Vegetarian gf- Gluten free

**ALL DISHES MAY CONTAIN TRACE OF NUTS AND GM PRODUCTS. PLEASE ASK OUR STAFF FOR OUR ALLERGEN MENU.** AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL, ALL OF WHICH IS DISTRIBUTED TO STAFF. VAT IS INCLUDED AT 20%