

FOOD
SERVICE

12.00PM -
7.00PM

SUNDAY MENU

2 COURSES £25

QUIZ NIGHT!
JOIN US FROM
8.30PM- 10.30PM

CASH PRIZES
MUSIC ROUND
PICTURE ROUND

STARTERS

- MUSHROOM PARFAIT- 10
toasted focaccia, truffle, madeira & shallot jam
- SOUP OF THE DAY- 8
house focaccia, butter
- HEIRLOOM TOMATO- 10
burrata, llum E.V.O.O, pistachio, basil, crouton
- BRAISED BEEF FRITTER- 10
burnt carrot puree, red wine jus, blue, pickled carrot

MAIN COURSES

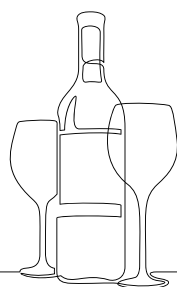
- 72 HOUR LAMB HOTPOT- 19
pickled red cabbage, in house focaccia
- TIRIL BEER BATTERED HADDOCK- 18
*thick cut chips, crushed peas, tartar sauce
curry sauce- 2*
- ROASTED PEPPER & HAZELNUT RISOTTO- 18
courgette, mascarpone, olive crumb
- MISO ROASTED CAULIFLOWER- 17
*smoked butterbean puree, chimichurri,
crispy cauliflower leaf, spiced chickpeas*

SIDES- 3

- CAULIFLOWER & BROCCOLI CHEESE
- PIGS IN BLANKETS
- MASHED POTATO

ADD A BOTTLE

- CHILEAN MERLOT- 18
- ITALIAN PINOT GRIGIO- 18
- FRENCH VIOGNER- 24
- ARGENTINIAN MALBEC- 22
- BAROCCO PROSECCO- 24



SUNDAY ROASTS

- ALL SERVED WITH BEEF FAT ROAST
POTATOES, YORKSHIRE PUDDING, RED
WINE GRAVY & SEASONAL VEGETABLES
- DRY AGED BEEF STRIPLOIN- 19.5
served pink
- CHICKEN BREAST- 18
- PORK BELLY- 18
- SMALLER PORTIONS- 13

SANDWICHES

- house focaccia, apple & celeriac remolade,
herb salad*
- APPLEBY CHEDDAR- 8
chicory, orchard chutney
- COURGETTE & RED PEPPER- 8
hazelnut romesco
- ROAST BEEF STRIPLOIN- 9.5
SERVED PINK
mustard mayonnaise, watercress
- HAND CUT CHIPS- 5
- PARMESAN FRIES- 6
truffle oil, black pepper

DESSERTS

- STICKY TOFFEE PUDDING- 8
butterscotch sauce, pistachio, vanilla ice cream
- MOUNEYRAC PEACH- 9
*yoghurt panna cotta, marigold, honeycomb,
peach & earl grey sorbet*
- VANILLA PARFAIT- 8
strawberry mousse, strawberry chutney
- AFFOGATO- 8
*Atkinsons espresso, vanilla ice cream,
almond biscuit,
Kaluha/ Frangelico/ Disaronno/ Cointreau*

Please see a member of staff for any dietary or allergen information