



SUNDAY MENU

Served from 12pm-3:30pm

STARTERS

Soup of the Day

Homemade Soup served with Fresh Bread
(please ask about allergens) (V, G, S)

Shrimp Cocktail

Shrimp in House Marie Rose with Salad
and Fresh Bread (G, S)

Corn Ribs with a Chilli Salt and
Pepper Seasoning (D) (8)

MAIN COURSE

Roast Beef, Chicken or Pork Belly

Served with Roast Potatoes, Roast Parsnip
Purée, Yorkshire Puddings, Cauliflower, Roasted
Potatoes, Braised Red Cabbage Vegetables (e.g.,
carrots, parsnips), peas and rich gravy. (D, G, S, 6)

Vegetarian Roast

Spinach, Potato & Roast Vegetables in a delicate
sauce. Served with Roast Potatoes, Yorkshire
Pudding, Cauliflower, Roasted Vegetables, Braised
Puddings, Peas, and Vegetarian Gravy. (V, G, V)

Steak Burger

Beef Patty, with Caramelised Onions,
Brioche Bun, Lettuce, and Sweet Pickle (G)

Fish Platter *

Prawn Cocktail, Mackerel Pâté, Crab,
Scallops, Smoked Salmon, Cod Cheeks
and Calamari. (G, D, S, 6)
For 1 £22 | For 2 £38
Add Short Blue Fries £2

SHARING PLATTER

Roast Sharing Platter *

Choose 2 meats from Roast Beef, Roast Chicken
and Pork Belly. Served with Roast Potatoes,
Parsnip Purée, Yorkshire Puddings, Cauliflower
Cheese, Roasted Carrots, Parsnips, Braised Red
Cabbage, stuffing, Peas and Gravy made with
Roasting Juices. (D, G, E, 6) £32

£5 extra per additional person

Please see separate menu for puddings

1 course £16, 2 courses for £20

or 3 courses for £26

Children's Roast £8

(other options available)

***Please see separate menu for puddings**

***Fish Platter and Roast Sharing Platter are not
included in the above offer**

Allergen and dietary key

V - Vegetarian, N - Nuts, D - Dairy, G - Gluten, SYA - Soya, SYM - Sesame, M - Mustard, E - Egg

If you have any dietary requirements please don't hesitate to ask.
All dishes may contain nuts. Please speak to a member of staff about any allergies.