

# SUNDAY DINNER

## STARTERS

Beef short rib French onion soup with parmesan garlic toast (GF) £9.25

Tiger prawn cocktail with iceberg lettuce, cucumber, tomato and Mary Rose sauce served with buttered brown roll £8.95

Chicken liver pate with toasted sourdough, pickles and red onion chutney £8.45

Panko breaded cod, salmon and prawn fishcakes with tartare sauce £9.25

Halloumi sticks with dressed salad & sweet chilli dip £8.95

Classic breaded mushrooms with dressed side salad and garlic mayo £8.95

## TO SHARE

Deli board mixed bread's, oil and balsamic glaze with grapes mixed charcuterie meats, olives, manchego and feta cheese, sun-dried tomatoes £15.95

Baked camembert topped with crispy pancetta, pecan nuts and maple syrup, red onion chutney and warm bread £15.95

## MAINS

All of our Sunday Dinners are served with mash, roast potatoes, Yorkshire pudding, sausage stuffing, maple glazed chantenay carrots, cauliflower cheese, buttered greens and gluten-free real gravy.

Sirloin of Beef £18.95

Roasted Chicken Breast £17.95

Pork Loin £17.95

Homemade Vegan Nutroast (VE) (V) £17.95

Children's Roast Dinner £12.95

## SIDES

Creamy mash (V) £5.95

Cauliflower cheese (V) £7.95

Buttered mixed greens (V) (GF) £7.95

Maple glazed chantenay carrots (VE) £7.95

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PLEASE NOTE: SOME OF OUR DISHES CAN BE ALTERED TO ACCOMMODATE GLUTEN FREE, PLEASE ASK ONE OF OUR HELPFUL STAFF

WE USE ALL 14 OF THE ALLERGENS IN OUR KITCHEN. SOME OF OUR DISHES CONTAIN THESE ALLERGENS & OTHERS MAY CONTAIN TRACES. FOR ALLERGEN INFORMATION PLEASE SPEAK TO YOUR SERVER