SUNDAY MENU

NIBBLES

Ⓥ Marinated Olives £3.45
Prawn Crackers £3.45
Ⓥ Halloumi Strips £5.25
Ⓥ Rustic Bread Board £4.75

STARTERS

Potted Pâté £6.75
Chicken liver pâté served with red onion chutney & sliced toasted baguette

Glazed Chicken Wings £6.95
*Served in a sticky **BBQ** or **peri-peri sauce**, with a blue cheese dip*

Prawn Cocktail £7.45
Served with sliced brown bread and butter

Carmel Chicken £6.95
Breaded chicken bites, glazed in our signuature caramel sauce & sesame seeds

Soup of the Day £6.45
Ask your server for our soup of the day, served with rustic bread & butter

Ⓥ Creamy Garlic Mushrooms £6.95
Pan fried mushrooms in a creamy garlic sauce, with garlic bread

SUNDAY ROAST £14.95

Help yourself to our homemade yorkies, stuffing, sausages, roast potatoes, honey parsnips & more vegetables than you can shake a fork at. We also have a choice of gravies and sauces.

OUR MEATS
On Sunday: minimum selection of 3 meats on the carvery

- 21 Day Aged Matured British Beef
- Free Range Turkey
- Roasted Pork
- British Gammon
- Rolled Pork Belly

GREAT BRITISH CLASSICS

Tennessee Combo £19.95
*Half rack of our **slow cooked ribs & half flame grilled chicken**, both smothered in our sticky Tennessee glaze. Served with thick cut chips, coleslaw & corn on the cob*

Chicken Caesar Salad £13.95
*Grilled free-range chicken breast, crispy lettuce, crispy bacon lardons, homemade croutons & parmesan cheese. Served with a side pot of Caesar dressing. **Swap for salmon +£2***

Slow Roasted Lamb Shank 20.95
Slow cooked lamb shank, served in a rich home-made minted gravy with buttery mash & spring greens

Signature Fish & Chips £14.95
A Great British favourite, golden beer-battered fresh catch, served with thick cut chips, garden peas & tartar sauce

Hunter's Chicken £14.95
Grilled chicken breast, maple bacon, sticky BBQ glaze & melted mature cheddar, with thick cut chips & coleslaw

Salmon Fillet £16.95
*Pan seared prime fillet of salmon served with your choice of: **potatoes, vegetables** or **salad** & **white wine** or **sweet chill sauce***

Chicken Tikka Massala £14.95
Chicken breast in a massala sauce, with basmati rice & poppadoms

Spaghetti Carbonara £15.95
Spaghetti with a creamy parmesan sauce, cured pork, black pepper & mushrooms Ⓥ ***option available***

Trio of Sausages & Mash £13.95
Trio of British sausages served with creamy mash, buttered peas & onion gravy

FLAME GRILLED 1/2 CHICKEN £15.95

Choose between one of our delicious toppings, served with thick cut chips or salad, corn on cob and slaw.

- Sticky Tennessee Glaze
- Sweet Chilli Glaze
- Fiery Peri-Peri Glaze
- Creamy Mushroom Sauce

GOURMET BURGERS

All of our burgers are served with our signature burger sauce, lettuce & tomato in a brioche bun, a side of coleslaw and your choice of skinny fries or thick cut chips.

The Classic £12.95
Prime beef burger topped with melted mature cheddar cheese

The California £15.95
*Prime **beef burger** or **grilled chicken breast**, bacon, halloumi, crispy onions, avocado and mayonnaise*

The Western £14.95
Prime beef burger, crispy bacon, crispy onions, double cheese & a sticky BBQ sauce, topped with onion rings

Ⓥ The Halo £13.95
With halloumi patty, avocado, crispy onions & a dollop of mayonnaise

Swap any of our burgers for our Ⓥ halloumi patty or chicken breast

STEAK

Our butchers finest 28 day dry aged steaks. Served with grilled mushroom, tomato and your choice of side.

Sirloin *10 oz* £24.95 Fillet *8 oz* £28.95

SAUCES TO COMPLIMENT
Peppercorn £2.95 Mushroom £2.95

HOMEMADE PIES £13.95

All our pies are served with either creamy mash or chunky chips, seasonal vegetables and a jug of gravy

Chicken & Leek Pie
Steak & Ale Pie
Ⓥ Spinach & Mushroom Pie
Cottage Pie
Ⓥ Veggie Welly of the Day

SIDES

- Onion Rings
- Garlic Bread
- Cheesy Garlic Bread
- Skinny Fries
- Thick Cut Chips
- Creamy Mash
- Mixed Leaf Salad
- Spring Greens
- Sweet Potato Fries
- Corn on the Cob

SUNDAY MENU

CLASSIC DESSERTS

£6.95

Cheesecake of the Day
Deliciously creamy cheesecake served with cream or ice cream. Ask your server for our cheesecake of the day

Homemade Bread & Butter Pudding
Served with lashings of custard

Lemon Tart
*Zesty lemon tart, served with **cream** or **ice cream***

Hot Chocolate Brownie
Homemade chocolate brownie, drizzled with hot fudge sauce, served with vanilla ice cream

Toffee Apple Crumble
*Homemade with British apples, drizzled in toffee sauce & topped with a crunchy golden crumble, served with **ice cream, vanilla custard** or **cream***

Winter Berry Pavlova
Meringue nest, chantilly cream, vanilla ice cream garnished with winter berries and coulis

Treacle Sponge Pudding
Treacle sponge pudding with a sticky syrup served with hot custard

(VE) Trio of Sorbets or (V) Ice Cream £5.95
Ask your server for today's sorbets or ice creams

SUNDAES

£7.25

Eton Mess
Freshly made vanilla ice cream with forest fruit coulis, chantilly cream & crunchy meringue pieces

Cheesecake of the Day Sundae
Broken up cheesecake of the day pieces in layers of ice cream served with whipped cream

Toffee Apple Sundae
Toffee apple & golden crumble, layered between vanilla ice cream & toffee sauce. Topped with whipped cream & toffee sauce

Hot Fudge Brownie Sundae
Warm brownie pieces, vanilla & chocolate ice cream, with hot fudge sauce topped with whipped cream

COFFEES/HOT DRINKS

HOT DRINKS

Flat White	£3.85	Cappuccino	£3.85	Espresso	£3.25	Hot Chocolate	£3.85
Latte	£3.85	Americano	£2.85	Dbl Espresso	£3.45	Pot of Tea	£3.45

Add syrup +40p

LIQUEUR COFFEE

£6.95

Irish Coffee
Irish whiskey

Italian Coffee
Disaronno

French Coffee
Brandy

Highland Coffee
Scotch whisky

Baileys Latte
Luxury Irish cream

Calypso Coffee
Tia Maria

Ask our staff about our fabulous Quintessential Afternoon Teas.

SPECIALITY DRINKS

£5.45

Hot Chocolate Deluxe
Hot chocolate topped with whipped cream, marshmallows, crumbled brownie & chocolate sauce

Blackforest Hot Chocolate
Creamy hot chocolate with rich blackforest syrup, topped with whipped cream

Sticky Toffee Latte
Hazelnut, caramel syrup with whipped cream, toffee sauce & crushed nuts

Ginger & Cinnamon Latte
Ginger & cinnamon syrup topped with whipped cream & crumbled ginger biscuit