

- SUNDAY -**STARTERS****TODAY'S SOUP***Crusty mini loaf (v, gfo)*

£7

GARLIC MUSHROOMS*Chargrilled sourdough, baby herbs (v, gfo)*

£9

PROSCIUTTO & EMMENTAL CROQUETTES*Truffle mayonnaise, sriracha*

£9

WARM BEETROOT SALAD*Endive, feta, rosemary croutons, roast garlic mayonnaise (v)*

£8

WHITEBAIT*Tartare sauce, lemon (gf)*

£8

BAKED CAMEMBERT TO SHARE*Garlic, rosemary, cornichons, toasted focaccia (v)*

£13

MAINS**SUNDAY ROAST****ROAST SIRLOIN OF BEEF***Thickened pan juices*

£18

SLOW BRAISED PORK BELLY*Stuffing, pan juices*

£17

QUORN ROAST*Pumpkin seed & date stuffing, vegetarian gravy (v)*

£17

8HR BRAISED BRISKET*Thickened pan juices*

£17

PAN ROAST BREAST OF CHICKEN*Stuffing, thickened pan juices*

£17

*All served with roast potatoes, yorkshire pudding & vegetables.**Add a cauliflower cheese dish (serves 1 to 2)*

£4

Add extra roast potatoes (serves 1 to 2)

£4

24HR SHIRAZ MARINATED FEATHERBLADE*Button Onions, Bacon Lardons, Button Mushrooms, Creamed Potato, Winter Greens*

£18

BEEF & DEVON BLUE TOMS PIE*Mash, roasted carrots, gravy*

£16

SALADS**BACON & BLACK PUDDING***Lyonnais potato, rocket, poached egg, honey mustard dressing (gf)*

£8 / £15

PEAR, STILTON, WALNUT & CHICORY*Blue Cheese Dressing (v, gf)*

£8 / £15

SMOKED SALMON & AVOCADO*Cucumber, pumpkin & sesame seeds, blood orange salad*

£9 / £17

STILTON, MUSHROOM & SPINACH WELLINGTON*Roasted butternut squash, gratin potato, mushroom velouté (v)*

£16

CHAR-GRILLED GAMMON STEAK,*Free range eggs, chunky chips, watercress, piccalilli*

£17

GARLIC & HERB LINGUINE*Pecorino Romano, lemon (v)*

£16

SAUSAGES & MASH*Onion gravy, parsnip crisps*

£16

'SEA FURY' BEER BATTERED FISH & CHIPS*Chunky chips, garden peas, tartare sauce (gf flour)*

£17

SIDES*Mash, Truffle Oil Mash, Chunky Chips, Side Salad, Roasted Carrots, Winter Greens, Roast Butternut Squash, Beer Battered Onion Rings, Shoestring Fries, Minted Peas*
£4 each**PUDDINGS****LIMONCELLO BRÛLÉE***Lemon sablé biscuit*

£8

STICKY TOFFEE PUDDING*Toffee sauce, vanilla gelato (gf flour)*

£8

LEMON GINGER SPONGE PUDDING*Custard*

£8

ARTISAN CHEESE SELECTION*Biscuits, relish, celery*

£11

TRIPLE CHOCOLATE BROWNIE*White chocolate ice cream, chocolate sauce (gf)*

£8

RHUBARB & APPLE CRUMBLE*Custard (gf)*

£8

CHOCOLATE ORANGE SUNDAE

£8

DOLCETTI GELATO*Vanilla, White Chocolate, Orange Choc Chip, Chocolate, Salt Caramel, Mocha, Amaretto, Lemon Meringue*

£2.50 per Scoop

Dishes may contain nut/nut derivatives. Fish dishes may contain bones. If you have any food allergies or food intolerances please ask a member of waiting staff about the ingredients in your meal before placing your order. Please note that a 10% discretionary gratuity is added to all tables

- WINES -

CHAMPAGNE	125 ml	175 ml	250 ml	75 cl
Comtesse de Genlis, France <i>Touch of minerality, creamy palate, light mousse</i>				£55.00
Joseph Perrier Brut, France <i>Soft scents of acacia, daffodil, and citrus peel tantalize the nose.</i>	£10.00			£50.00
SPARKLING	20 cl	75 cl		
Chio Prosecco Brut, Italia, Italy <i>Light and delicate with citrus notes. Refreshing and crisp this wine is dry, soft and creamy</i>	£9.00			£29.00
WHITE	125 ml	175 ml	250 ml	75 cl
Sauvignon Blanc, Oyster Catcher, Chile <i>Crisp, good depth of flavour, gooseberry rich</i>	£5.35	£7.00	£9.00	£24.50
Pinot Grigio, Vivoli, Italy <i>Crisp, refreshing, delicate aromas</i>	£5.35	£7.00	£8.50	£23.50
Sauvignon Blanc, Rongopai, New Zealand <i>Refreshing apple and melon</i>	£6.50	£9.50	£11.00	£30.00
Chardonnay Reserva, Petirrojo, Chile <i>A fruity wine, white roses, passion fruit</i>	£6.50	£8.00	£10.00	£26.50
Viognier, Barton and Guestier, France <i>Harmonious, round palate, fruity and floral finish</i>	£6.50	£7.40	£9.50	£25.00
Chenin Blanc, Blockhead, South Africa <i>A fresh, dry white wine with a delicate lemon colour, intense floral, guava and citrus aromas</i>	£6.50	£7.40	£9.50	£25.00
Chablis, Ropiteau, France <i>Elegant dry wine, fruit flavours, well balanced, rich</i>				£38.00
RED	125 ml	175 ml	250 ml	75 cl
Tempranillo, Solar Viejo, Rioja Crianza, Spain <i>Vibrant aromas of cherries, plums and sloes</i>	£6.50	£7.40	£9.50	£25.50
Merlot, Oyster Catcher, Chile <i>Rich with spicy berry tones</i>	£5.35	£7.00	£8.50	£25.00
Shiraz, Barefoot, United States <i>Full of jammy, blackberry flavours and is velvety smooth</i>	£5.35	£7.00	£9.00	£25.00
Malbec, Finca Flichman, Argentina <i>Plum, cherry, slight touch of oak</i>	£6.50	£7.40	£9.50	£25.50
Greyrock Pinot Noir, New Zealand <i>Red berry and cherry flavours with a soft silky finish</i>	£7.00	£9.00	£10.50	£31.00
Montepulciano D'Abruzzo, Il Caggio, Italy <i>Full bodied, juicy, black and red fruit flavours, complemented with a twist of spice</i>	£6.50	£7.20	£9.30	£25.50
Malbec Dedicado, Finca Flichman, Argentina <i>Aromas of ripe red fruits, plums and red currants, oak influences</i>				£43.00
ROSE	125 ml	175 ml	250 ml	75 cl
Pinot Grigio, Principato, Italy <i>Peachy, floral characters, off-dry finish</i>	£5.20	£6.30	£8.35	£23.00
White Zinfandel, Canyon Road, USA <i>Aromas of watermelon, peach and fresh cherries</i>	£5.35	£6.40	£8.50	£23.50
Cotes de Provence, Chateau des Ferrages Roumery, France <i>Fresh and fruity aromatic character with aromas of strawberry, grapefruit, citrus and peach</i>	£7.75	£10.25	£13.25	£38.50

