

## - SUNDAY -

## STARTERS

## TODAY'S SOUP

Crusty mini loaf (v, gfo)

£7

## ASPARAGUS, POACHED EGG

Hollandaise (v, gf)

£9

## MUSHROOM &amp; PARMESAN ARANCINI

Rocket, spiced tomato dressing (v)

£9

## PANCETTA, OLIVE &amp; EMMENTAL CROQUETTES

Tapenade, rocket, truffle mayonnaise

£9

## HUMMUS

Hazelnuts, garlic shavings, flatbreads (v)

£8

## CLASSIC PRAWN COCKTAIL

Gem, marie-rose, lemon, brown bread

£9

## SALMON &amp; CORIANDER FISHCAKE

Spinach, lemon butter sauce, chives

£9

## MAINS

## SUNDAY ROAST

## ROAST SIRLOIN OF BEEF

Thickened pan juices

£18

## SLOW BRAISED PORK BELLY

Stuffing, pan juices

£17

## QUORN ROAST

Stuffing, vegetarian gravy (v)

£17

## 8HR BRAISED BRISKET

Thickened pan juices

£18

## PAN ROAST BREAST OF CHICKEN

Stuffing, thickened pan juices

£17

*All served with roast potatoes, roast carrot & parsnip,  
Yorkshire pudding & vegetables*

Add a cauliflower cheese dish (serves 1 to 2)

£4

Add extra roast potatoes (serves 1 to 2)

£4

## PAN-ROAST HAKE

Peas &amp; pancetta, charred gem (gf)

£21

## TOM'S PIE OF THE DAY

Mash, roasted carrots, gravy

£18

## SALADS

## SUMMER VEGETABLE PANZANELLA

Asparagus, garden peas, rocket & gem,  
green goddess dressing, smoked scamorza

£9 / £17

## CLASSIC CAESAR

Gem, croutons, anchovies, caesar dressing  
Add chicken£8 / £16  
£2 / £2.5

## FALAFEL

Grilled hallumi, butternut, cherry tomatoes, oregano,  
tahini dressing (v)

£9 / £17

## PRAWN

Cherry tomato, chorizo, avocado & rocket,  
baby herbs (gf)

£9 / £17

## BAKED PORCINI MUSHROOM

Tomato &amp; thyme gnocchi, parmesan, focaccia (v)

£17

## ASPARAGUS &amp; PEA RISOTTO

Parmesan, baby herbs (gf, v)

£18

## SAUSAGES &amp; MASH

Onion gravy, crispy shallots

£17

## 'BEER BATTERED' FISH &amp; CHIPS

Chunky chips, garden peas, tartare sauce (gf flour)

£18

## SIDES

*Mash, Truffle Oil Mash, Chunky Chips, Shoestring Fries, Dressed Salad, Rocket & Parmesan, Cauliflower Cheese, Roasted Carrots, Beer Battered Onion Rings*  
£4 each

## PUDDINGS

## RHUBARB &amp; CUSTARD ETON MESS

(gf)

£8.5

## STICKY TOFFEE PUDDING

Toffee sauce, vanilla gelato (gf flour)

£8.5

## LEMON, GINGER, KAHLUA CREAM 'SLICE'

Pistachio crumb, white chocolate gelato

£8.5

## ARTISAN CHEESE SELECTION

Biscuits, relish, celery

£11

## TRIPLE CHOCOLATE BROWNIE

White chocolate ice cream, chocolate sauce (gf)

£8

## CHOCOLATE ORANGE SUNDAE

£8

## PEACH MELBA

Poached peach, vanilla, meringue crumb, raspberry puree (gf)

£8.5

## 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

Glass 75cl

**Comtesse de Genlis, France***Touch of minerality, creamy palate, light mousse*

£50.00

**Joseph Perrier Brut, France***Soft scents of acacia, daffodil, and citrus peel tantalize the nose.*

£10.00 £55.00

## SPARKLING

20cl 75cl

**Chio Prosecco Brut, Italia, Italy***Light and delicate with citrus notes. Refreshing and crisp this wine is dry, soft and creamy*

£9.00 £29.00

## WHITE

175ml 250ml 75cl

**Sauvignon Blanc, Oyster Catcher, Chile***Crisp, good depth of flavour, gooseberry rich*

£7.75 £9.75 £26.50

**Pinot Grigio, Vivoli, Italy***Crisp, refreshing, delicate aromas*

£7.50 £9.00 £25.50

**Sauvignon Blanc, Rongopai, New Zealand***Refreshing apple and melon*

£10.00 £11.50 £32.00

**Chardonnay Reserva, Petirrojo, Chile***A fruity wine, white roses, passion fruit*

£8.00 £10.00 £26.50

**Viognier, Barton and Guestier, France***Harmonious, round palate, fruity and floral finish*

£7.60 £9.50 £26.00

**Chenin Blanc, Blockhead, South Africa***A fresh, dry white wine with a delicate lemon colour, intense floral, guava and citrus aromas*

£7.60 £9.50 £26.00

**Chablis, Ropiteau, France***Elegant dry wine, fruit flavours, well balanced, rich*

£38.00

## RED

175ml 250ml 75cl

**Tempranillo, Solar Viejo, Rioja Crianza, Spain***Vibrant aromas of cherries, plums and sloes*

£7.75 £9.75 £26.50

**Merlot, Oyster Catcher, Chile***Rich with spicy berry tones*

£7.75 £9.75 £26.50

**Shiraz, Barefoot, United States***Full of jammy, blackberry flavours and is velvety smooth*

£7.25 £9.50 £25.50

**Malbec, Finca Flichman, Argentina***Plum, cherry, slight touch of oak*

£7.75 £9.75 £26.50

**Greyrock Pinot Noir, New Zealand***Red berry and cherry flavours with a soft silky finish*

£9.25 £11.00 £32.00

**Montepulciano D'Abruzzo, Il Caggio, Italy***Full bodied, juicy, black and red fruit flavours, complemented with a twist of spice*

£7.75 £9.50 £26.50

**Malbec Dedicado, Finca Flichman, Argentina***Aromas of ripe red fruits, plums and red currants, oak influences*

£43.00

## ROSE

175ml 250ml 75cl

**Pinot Grigio, Principato, Italy***Peachy, floral characters, off-dry finish*

£7.50 £9.00 £25.50

**White Zinfandel, Canyon Road, USA***Aromas of watermelon, peach and fresh cherries*

£7.50 £9.00 £25.50

**Cotes de Provence, Chateau des Ferrages Roumery, France***Fresh and fruity aromatic character with aromas of strawberry, grapefruit, citrus and peach*

£10.25 £13.25 £38.50

*All wines also available in 125ml upon request*