

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

£7

ASPARAGUS, POACHED EGG*Hollandaise (v, gf)*

£9

MUSHROOM & PARMESAN ARANCINI*Rocket, spiced tomato dressing (v)*

£9

PANCETTA, OLIVE & 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 & 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 & 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 & thyme gnocchl, parmesan, focaccia (v)*

£17

ASPARAGUS & PEA RISOTTO*Parmesan, baby herbs (gf, v)*

£18

SAUSAGES & MASH*Onion gravy, crispy shallots*

£17

'BEER BATTERED' FISH & 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 & 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** £50.00
Touch of minerality, creamy palate, light mousse
- Joseph Perrier Brut, France** £10.00 £55.00
Soft scents of acacia, daffodil, and citrus peel tantalize the nose.

SPARKLING

20cl 75cl

- Chio Prosecco Brut, Italia, Italy** £9.00 £29.00
Light and delicate with citrus notes. Refreshing and crisp this wine is dry, soft and creamy

WHITE

175ml 250ml 75cl

- Sauvignon Blanc, Oyster Catcher, Chile** £7.75 £9.75 £26.50
Crisp, good depth of flavour, gooseberry rich
- Pinot Grigio, Vivoli, Italy** £7.50 £9.00 £25.50
Crisp, refreshing, delicate aromas
- Sauvignon Blanc, Rongopai, New Zealand** £10.00 £11.50 £32.00
Refreshing apple and melon
- Chardonnay Reserva, Petirrojo, Chile** £8.00 £10.00 £26.50
A fruity wine, white roses, passion fruit
- Viognier, Barton and Guestier, France** £7.60 £9.50 £26.00
Harmonious, round palate, fruity and floral finish
- Chenin Blanc, Blockhead, South Africa** £7.60 £9.50 £26.00
A fresh, dry white wine with a delicate lemon colour, intense floral, guava and citrus aromas
- Chablis, Ropiteau, France** £38.00
Elegant dry wine, fruit flavours, well balanced, rich

RED

175ml 250ml 75cl

- Tempranillo, Solar Viejo, Rioja Crianza, Spain** £7.75 £9.75 £26.50
Vibrant aromas of cherries, plums and sloes
- Merlot, Oyster Catcher, Chile** £7.75 £9.75 £26.50
Rich with spicy berry tones
- Shiraz, Barefoot, United States** £7.25 £9.50 £25.50
Full of jammy, blackberry flavours and is velvety smooth
- Malbec, Finca Flichman, Argentina** £7.75 £9.75 £26.50
Plum, cherry, slight touch of oak
- Greyrock Pinot Noir, New Zealand** £9.25 £11.00 £32.00
Red berry and cherry flavours with a soft silky finish
- Montepulciano D'Abruzzo, Il Caggio, Italy** £7.75 £9.50 £26.50
Full bodied, juicy, black and red fruit flavours, complemented with a twist of spice
- Malbec Dedicado, Finca Flichman, Argentina** £43.00
Aromas of ripe red fruits, plums and red currants, oak influences

ROSE

175ml 250ml 75cl

- Pinot Grigio, Principato, Italy** £7.50 £9.00 £25.50
Peachy, floral characters, off-dry finish
- White Zinfandel, Canyon Road, USA** £7.50 £9.00 £25.50
Aromas of watermelon, peach and fresh cherries
- Cotes de Provence, Chateau des Ferrages Roumery, France** £10.25 £13.25 £38.50
Fresh and fruity aromatic character with aromas of strawberry, grapefruit, citrus and peach

All wines also available in 125ml upon request

