



## Sunday Menu

2 course £16.00

3 course £20.00

(Steak supplement £6.00)

### Starters

#### Chef's Soup of the Day (v)

Guinness wheaten

£5.00

#### Classic Prawn Cocktail

Marie Rose sauce, baby gem salad & homemade Guinness wheaten bread

£6.50

#### Buffalo Chicken Wings

Coated in Pretty Mary's hot sauce, crispy celery, blue cheese dip

£6.50

#### Cheesy Stuffed Mushrooms

Aioli dip

£4.25

#### Chicken Caesar Salad

Chicken, bacon, little gem, herb croutons

Small £6.50

(Vegetarian option available)

Large £11.50

### Mains

#### Sides £3.50

Chunky Chips  
Skinny Fries  
Lattice Fries  
Mash/Champ  
House Salad  
House Veg  
Onion Rings  
Tobacco Onions  
Garlic Cubes

#### Dips £0.50

Garlic Mayo  
Bucky BBQ  
Sweet Chilli  
Blue Cheese  
Satay

#### Sauces £1.50

Gravy  
Pepper Sauce  
White Wine Cream  
Parsley Cream  
Cider & Mustard Cream

#### Beer Battered Cod

Triple cooked chips, tartar sauce, mushy peas

£12.95

#### 6oz Beef Burger

Bacon and cheddar melt, brioche bap, relish dip, fries

£12.95

#### Hannan's 10oz Dry Aged Ribeye

Beer battered onion rings, brandy and peppercorn sauce & chunky chips

£22.95

#### Panko Crumbed Chicken Goujons

Lattice fries, tossed salad, garlic mayo

£11.95

#### Kennedy's Jumbo Pork & Leek Sausages

Creamy champ, tender stem broccoli, caramelised onion gravy

£11.95

#### Vegan Curry (v)

Sweet potato, pea and coconut cous-cous

£11.95

#### Mushroom, Spinach, Lentils and Tomato Lasagne (v)

Choice of side

£10.95

### Sunday Roasts

All served with mash, duck fat roast potato & seasonal vegetables  
£13.95

#### 5 Hour Roasted Silverside of Beef

Homemade Yorkshire pudding, red wine gravy

#### Leg of Lamb

Mint sauce, rich stock gravy

#### Turkey & Ham

Onion & sage stuffing, rich stock gravy

#### Fillet of Salmon

Prawn velouté

## Homemade Desserts

All £5.00

### Sticky Toffee Pudding

Honeycomb ice-cream

### Cheesecake

Please see server for today's flavour

### Flourless Chocolate Torte

White Chocolate Ganache, Chantilly Cream

### Ice-Creams

Selection of Glastry farm ice-creams

### Classic Vanilla Panna Cotta

Honeycomb, Fresh Berries

### Apple and Cinnamon Crumble

Custard

## Tea & Coffee

Americano	£2.25
Tea	£1.75
Latte	£2.40
Mocha	£2.40
Cappuccino	£2.40
Espresso	£1.95
Double Espresso	£2.95
Range of Herbal Teas	£2.00
Liqueur Coffees	£4.75

## Wine

### White

#### Acacia Tree Chenin Blanc, South Africa

Citrus & peach, zippy finish

£15.00

#### O&G Sauvignon Blanc, Chile

Ripe lemon, lime and gooseberry fruit characters

£16.00

#### Paddock Chardonnay, Australia

Juicy peaches & tropical fruits

£16.00

#### La Maglia Pinot Grigio, Italy

Flavours of white fruits and delicate floral notes, dry and crisp

£16.00

#### Tokomaru Bay Sauvignon Blanc, New Zealand

Vibrant citrus, green pepper aromas, gooseberry & tropical flavours

£19.00

### Red

#### El Cuyo Malbec, Argentina

Black stones fruits, chocolate & spice

£16.00

#### Los Tilos Cabernet Sauvignon, Chile

Smooth, light plummy notes, ripe berry fruit, juicy tannins

£16.00

#### Circa Shiraz, Australia

Rich plummy, red berry flavours, along with a bit of spice and pepper, full-bodied and rich

£16.00

#### Paddock Merlot, Australia

Rounded with vanilla oak, shows a firm tannin finish

£16.00

#### Ederra Crianza Rioja, Spain

Modern easy drinking style, gentle strawberry fruit with soft spices

£19.00

### Rosé

#### O&G White Zinfandel, USA

Strawberry, cranberry & raspberry fruits, medium sweetness with balanced acidity

£15.00

### Sparkling

#### Vitelli Prosecco, Italy

Fragrant, notes of citrus, pears and apples, crisp effervescence

£22.00

#### Reynier Champagne Brut NV, France

Light elegant with soft flavours, generous bubbles, good balance & finish

£50.00