

Sunday Menu

2 course £16.00
3 course £20.00
(Steak supplement £6.00)

Starters

Chef's Soup of the Day (V)
Homemade Guinness wheaten £5.00

Sticky Pork Belly Skewers*
Korean BBQ glaze £6.00

Poached Pear and Roasted Walnut Salad (V)*
Balsamic glaze £4.50

Fried Buffalo Wings*
Frank's Hot Sauce served with celery sticks & Ranch £6.50

Classic Prawn Cocktail
Marie rose sauce, salad, Guinness wheaten £6.50

Mains

Beer Battered Cod
Chunky chips, mushy peas, tartar sauce

6oz Beef Burger
Cheddar and bacon melt, brioche bap, relish dip, fries

Kennedy's Jumbo Pork & Leek Sausages
Champ, tender stem broccoli, caramelised onion gravy

Chicken Stack
Breaded chicken goujons, champ, tobacco onions, pepper sauce

Hannan's 10oz Sirloin Steak*

Flat cap mushroom, roasted beef tomato, chunky chips, pepper sauce
£23.95

Vegan

Squash, Chickpea & Coconut Curry
Turmeric rice, toasted flatbreads
£12.00

Asparagus, Lemon & Broad Bean Penne Pasta
£11.00

Thai Peanut Sweet Potato Bowl*
Quinoa
£11.00

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

Sides £3.50
Chunky Chips

Skinny Fries

Garlic Cubes

Mash/Champ

House Salad
House Veg
Onion Rings
Tobacco Onions

Dips £0.50

Garlic Mayo
Korean BBQ
Sweet Chilli
Ranch

Sauces £1.50

Gravy
Pepper Sauce
White Wine Cream
Cider & Mustard Cream

FOOD ALLERGIES & INTOLERANCES

SOME ALLERGENS MAY BE UNAVOIDABLY PRESENT DUE TO SHARED EQUIPMENT OR THE INGREDIENTS USED IN THE KITCHEN.

THERE IS A GUIDE AVAILABLE UPON REQUEST WITH A LIST OF ALLERGENS IN EACH DISH

(V) vegetarian

* No gluten present in food but is not guaranteed "free from"

Homemade Desserts

Sticky Toffee Pudding

Honeycomb ice-cream £6.00

Cheesecake

Please see server for today's flavour £6.00

Classic Knickerbocker Glory

£5.00

Ice-Creams

Selection of Draynes Farm ice-cream's £5.00

White Chocolate Panna Cotta

Honeycomb, strawberries
£6.00

Apple and Hedgerow berry Crumble

Custard
£6.00

Warm Triple Chocolate Brownie

Vanilla bean ice-cream £6.00

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

(Decaf available)

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

The logo for Pretty Mary's features the brand name in a large, elegant, black cursive script. Below the name, the text "EST. 1899" is written in a smaller, simple, black sans-serif font. The entire logo is set against a white background with a thin black border.

Pretty Mary's
EST. 1899