

Sunday

NIBBLES

Warm salt & pepper chicken skin crackling	spring onion, sliced chilli	5
Crispy rosemary, black pepper & lemon chickpeas	(V/VE/GF)	4
In-house rosemary, chilli & garlic infused olives OR preserved lemon olives	(V/VE/GF)	5.75

MAINS

Chicken schnitzel	15.5
wilted greens, lemon caper butter sauce	
Steak frites (GF)	16.75
6oz rump steak, crispy crushed potatoes, Café de Paris butter	
Lasagna	15
beef shin ragù, béchamel, parmesan	
Fish of the day (GF)	16
mixed bean ragù, confit tomato tapenade, salmon caviar	
The Sunday roast ciabatta	14.75
sliced beef, gravy, roast potatoes, pigs in blankets	

TRADITIONAL ROASTS

Served with garlic and rosemary roasted potatoes, buttered wilted greens, honey roasted carrots and parsnips, two pigs in blankets, homemade Yorkshire pudding and rich gravy. (GF on request)

Roast sirloin of beef	18.5
Sugar-baked ham	17.5
50/50 beef & ham	18
Blackened cajun-spiced cauliflower steak (V/VE/GF)	14.5
Vegetable nutless roast (V)	14.5

SIDES

Cauliflower cheese	4.5	Charred broccoli florets	5.5
garlic & chilli butter			
Baby potatoes	4.25	Rocket & parmesan salad	7
garlic butter		shaved artichoke, truffle oil, parmesan	
Roast potatoes (6)	4.25	Fries	5
Pigs in blankets (8)	4.75	Aspen fries	6.5
parmesan & truffle oil			

DESSERTS, GELATO & SORBET (V/GF)

1 x scoop 2.25 | 2 x scoop 4.5 | 3 x scoop 6

black vanilla bean	funky fudge
strawberry cream	banana
chocolate & sea salt	vegan vanilla bean (VE)
pistachio	vegan salted caramel (VE)
rum & raisin	Sicilian lemon sorbet (VE)

served with your choice of dessert sauce: strawberry, chocolate, salted caramel, toffee & ice cream wafer (V)

Yorkshire sticky toffee pudding 8.75
toffee sauce, honeycomb, fudge pieces, sticky toffee ice cream

Vegan chocolate & orange tart (V/VE/GF) 9
black cherries, vegan vanilla bean ice cream, cherry syrup

Black forest crème brûlée (GF on request) 9
chocolate soil, black cherries, chocolate shards, sponge pieces, black forest cream

Basque cheesecake (GF) 8
shortbread crumb, seasonal berry compote

Chocolate & hazelnut délice (GF) 9
chocolate soil, chocolate fudge pieces, chocolate ice cream, chocolate shards, honeycomb pieces

Children's

MAINS

Chicken schnitzel wilted greens, butter sauce	10.5
Lasagna beef shin ragù, béchamel, parmesan	12
Mac 'n' cheese parmesan, bread crumb, toasted ciabatta	9
The Sunday roast ciabatta sliced beef, gravy, roast potatoes, pigs in blankets	12.25

LITTLE DINNERS SUNDAY ROAST

Served with garlic and rosemary roasted potatoes, buttered wilted greens, honey roasted carrots & parsnips, pigs in blankets, homemade Yorkshire pudding and rich gravy. *(GF on request)*

Roast sirloin of beef	14
Sugar-baked ham	13
A duo of our traditional roasts	15.5
Blackened cajun-spiced cauliflower steak <i>(V/VE/GF)</i>	12.5
Vegetable nutless roast <i>(V)</i>	12.5

DESSERTS

Yorkshire sticky toffee pudding 8.75
toffee sauce, honeycomb, fudge pieces,
sticky toffee ice cream

Chocolate & hazelnut delice *(GF)* 9
chocolate soil, chocolate fudge pieces, chocolate
ice cream, chocolate shards, honeycomb pieces

GELATO & SORBET *(V/GF)*

black vanilla bean
strawberry cream
chocolate & sea salt
pistachio
rum & raisin

funky fudge
banana
vegan vanilla bean *(VE)*
vegan salted caramel *(VE)*
Sicilian lemon sorbet *(VE)*

Served with your choice of dessert sauce: strawberry,
chocolate, salted caramel, toffee & ice cream wafer *(V)*

1 x scoop 2.25 | 2 x scoop 4.5 | 3 x scoop 6