

SUNDAY MENU

STARTERS

- £5 BRUSCHETTA (V/VG)
ciabatta bread topped with chopped tomatoes, garlic and basil
- £5 HOME-MADE SOUP OF THE DAY (V/VG)
with a piece of bread
- £6 MUSHROOM ARANCINI (V)
served on a bed of tomato and pepper fondue
- £6 GOATS CHEESE WITH CHILLI ICE CREAM
pepper coulis, spinach, balsamic glaze & herb oil

MAINS

- £11 AUBERGINE & CHICKPEA STEW (V/VG)
served with vegan flatbread
- £17 ROAST BEEF
with yorkshire pudding, roasted potatoes, seasonal vegetables and red wine sauce
- £17 ROAST PORK LOIN
with roasted potatoes, seasonal vegetables and apple sauce
- £18 SAUTÉED FILLET OF SEA TROUT
with gnocchi, samphire and lemon herb butter

CHEESE BOARDS

A SELECTION OF BRITISH ARTISAN CHEESES
served with crackers, celery and quince

- £9 THREE CHEESES £12 FIVE CHEESES

DESSERTS

- £5 CHOCOLATE BROWNIE (V/VR)
served with ice cream
- £6 ICE CREAM & SORBETS (V/VR)
please ask your server for our selection of flavours
- £7 ORANGE & PASSIONFRUIT CHEESECAKE (V)
white chocolate powder and orange sorbet
- £7 STICKY TOFFEE PUDDING (V)
with toffee sauce and home-made salted caramel ice cream

V - vegetarian

VG - vegan

VR - vegan on request

Some dishes in our menu may contain allergens. Please inform your waiter about any allergies prior to ordering.
All prices are in GBP and include VAT.

