

SUNDAY

MENU

SMALL PLATES

BLACK PUDDING HASH BROWNS - £8

Homemade hash browns stuffed with black pudding, topped with a poached egg and homemade brown sauce

GOATS CHEESE SALAD (V) - £9 (SWAP FOR TOFU TO MAKE VE)

Wheel of goats cheese deep fried and coated in crispy panko breadcrumbs, set on a bed of mixed salad and topped with candied walnuts, hot honey and fresh thyme

TOMATO BRUSCHETTA (VE) - £7 (ADD KING PRAWNS FOR £2.50)

Diced tomatoes soaked in olive oil, salt and garlic, set on toasted ciabatta and finished with balsamic glaze and basil

MOZZARELLA BALLS (V) - £8

Hand cut mozzarella coated in a crispy beer batter, topped with homemade ranch dressing and a homemade hot sauce, served on a bed of mixed leaves

MAINS

FISH AND CHIPS - £16

Lite bite £12

Hand battered haddock fillet, marinated in sea salt and lemon, served with homemade chips, homemade tartar sauce and homemade mushy peas finished with a wedge of lemon

CRISPY RICE CHICKEN BURGER - £17

Two chicken thighs in a crunchy, crispy coating served in a burger bun with shredded baby gem lettuce and homemade parmesan mayonnaise

GOATS CHEESE CASSOULET (V) - £15

Lite bite £11

(SWAP FOR TOFU TO MAKE VE)

A rich tomato and butterbean cassoulet, topped with crumbled goat's cheese and hot honey served with seasonal greens and warm ciabatta

MINTED LAMB CUTLETS - £22

Three lamb cutlets, pan seared with a mint crust, served on a bed of Mediterranean couscous with courgette, tomato, red pepper and spring onion, finished with a mint dressing

CATCH OF THE DAY (GF) - MARKET PRICE

Fresh fish, served with buttery samphire grass, seasonal greens and new potatoes, finished with a sauce to accompany the fish

(Ask your server for today's choice)

TRADITIONAL ROAST

SMALL £14.50 / LARGE £17.50 / TWO MEATS £19.50

(BEEF +£2.00 ON ALL SIZES)

Choice of: beef, chicken, gammon, pork or nut roast (V)
All served with: roast potatoes, buttered carrots, Green beans, braised red cabbage, broccoli, cauliflower cheese, mashed swede, honey-glazed parsnips, pork & sage stuffing, homemade yorkshire pudding and rich gravy

Dietary & Allergy Information

Please inform a member of staff of any food allergies, intolerances, or dietary requirements before placing your order. We take food safety seriously and will do our best to accommodate your needs. However, please be aware that all dishes are prepared in a kitchen where allergens are present, and while every effort is made to avoid cross-contamination, we cannot guarantee that any item is completely allergen-free.

All of our dishes are homemade and prepared to order, during busy periods there may be a short wait to which we appreciate your patience during these times.

Please note: All prices are correct at the time of printing but are subject to change due to market conditions.

(GF) - Gluten-Free (V) - Vegetarian (VE) - Vegan

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CIABATTA SANDWICHES

All served with a side salad and homemade chips

ROAST BEEF – £14

Hand carved topside of beef, with wild rocket and sliced tomato, finished with horseradish

HAM AND PICCALILLI – £11.50

Home-baked honey and mustard home baked ham served with homemade cauliflower piccalilli

NEW YORK DELI – £14

Pastrami topped with sauerkraut, gherkins, emmental cheese and American mustard

SALMON AND COURGETTE – £13

Crumbled salmon fillet, topped with lemon grilled courgette and finished with a lemon mayonnaise

KING PRAWN AND MARIE ROSE – £14

Pan seared prawns, in a homemade Marie Rose sauce, with baby gem lettuce, sliced tomato and cucumber

MEDITERRANEAN VEGETABLES AND GOATS CHEESE (V) – £12

A medley of mixed vegetables, topped with grilled goats cheese and finished with a red pepper pesto mayonnaise

SIDES

Seasoned Homemade Hand Cut Chips* (VE) – £6

Ciabatta Garlic Bread* (VE) – £4.50

Seasonal Greens (VE) – £4

House Salad (VE) – £3.50

Coleslaw (V) – £3

Buttered New Potatoes With Chives (V) – £4

Mashed Potato (V) – £3

Onion Rings – £4

Roast potatoes – Small £2.00 / Large £3.50

(*Available with cheese for an additional £1.50)

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