

# MENU

## STARTERS

- Halloumi Chips, jalapeno ketchup (V) 7.25  
Garlic Buttered Dough Balls (V) 5.25  
Add Mozzarella 1.50 | Add Tomato sauce & a pesto drizzle 1.50 (V)  
Buffalo Chicken Wings, celery crudités, cool ranch dressing, choose hot or BBQ 8.00  
Tempura Fried Broccoli, sesame miso dressing & pickled Chinese cabbage (VG) 6.75  
Pulled Pork Nachos, pico de gallo, cheese sauce, jalapeno, sour cream, coriander 8.00 / 15.00  
Crispy Salt & Pepper Squid, grilled padron peppers & saffron aioli 7.95

## SIGNATURE SHARING BOARD

Tomato & Red Pepper Houmous, Lebanese Flatbread & Mixed Marinated Olives 8.00

*Want to add some extras?*

- Balsamic borettane onions 3.50 | Cream cheese stuffed cherry red peppers 4.50 | Cured Italian meats 5.50  
Extra flatbread 3.00 | Extra olives 3.50 | Marinated artichokes 4.50 | Extra houmous 3.50

## SUNDAY ROASTS

*All our roasts are served family style with duck fat roasted potatoes,  
maple glazed rainbow root vegetables & cabbage, leeks & peas.*

Dry Aged Native Breed Roasted Sirloin of Beef,  
Yorkshire pudding, traditional gravy 16.95

- Roasted French Chicken Supreme, with thyme bread sauce, sage & shallot stuffing, traditional gravy 15.95  
Vegan Mushroom & Cashew Wellington, steamed new potatoes, veggie gravy 14.95  
Roast of the Day, please check our blackboard or ask your server for today's special

## SIGNATURE SUNDAY SHARER

*Recommended for Two to Share*

- Whole Roasted Chicken, served family style for you to carve at the table, thyme bread sauce,  
sage & shallot stuffing, pigs in blankets, traditional gravy 29.95

## MAINS

- Pumpkin & Quinoa Chilli, tomato, cumin, black beans, Red Leicester, avocado dip,  
home fried tortilla chips, sour cream (*vegan alternative available*) 13.95  
King Prawn & Chorizo Linguine, garlic, chilli, lemon, olive oil & cherry tomatoes 15.50  
Asian Crispy Duck Salad, cucumber, carrots, spring onion, chilli, sesame & hoi sin dressing (\*) 8.00 / 14.00  
Smoked Haddock Lemon & Dill Fishcake, wilted spinach, leeks, grain mustard cream 7.95 / 14.95

## MORE ON THE BACK

We haven't added any gratuity onto your bill, but tips are greatly received & much appreciated. Please advise a team member when ordering your food of any allergy or intolerance. Even if you are a regular guest please inform us as our ingredients and recipes can change from time to time. We produce our food in kitchens where allergens are handled, while we try to keep things separate, we cannot guarantee any item is allergen free. V - vegetarian VG - vegan \* - Non Gluten Containing Ingredients

# MENU

## BURGERS

*Gluten free buns available for all.*

Dry Aged Double Rib Cap Burger, lettuce, house slaw, bun, skin on fries 14.25

Add bacon 1.00 | Add Swiss cheese 1.00

Moving Mountains 100% Plant Based Vegan Burger, roasted flat mushroom, rocket, herb dressing, skin on fries (VG) 13.75

Buttermilk Marinated Buffalo Chicken Burger, bacon, cheese, lettuce, buffalo hot sauce, skin on fries 13.75

## PIZZAS

Margherita, our signature pizza sauce, buffalo mozzarella, fresh oregano (V) 9.95

Funghi, garlic & truffle butter base, portobello mushrooms, spinach, parsley, olive oil (V) 12.50

Milano, fennel salami, prosciutto, mozzarella, fresh oregano & rocket 13.95

Diavolo, pepperoni, nduja sausage, crushed chilli flakes, jalapeños 14.95

Giardiniera, olives, red onions, artichokes, vegan mozzarella, semi dried cherry tomatoes, basil (VG) 10.95

House Pizza, BBQ pulled pork, roasted shallots, semi dried cherry tomatoes, mozzarella, Parmesan 13.95

*Fancy Adding Extra Pizza Toppings?*

Olives | Red Onions | Semi Dried Tomato | Portobello Mushrooms | Spinach | Red Pepper | Extra Mozzarella | All 1.50  
Salami | Pepperoni | Prosciutto | Chorizo | All 2.00

## SIDES & SAUCES

Skin on Fries 3.50

Thick Cut Chips 3.50

Steamed Tenderstem Broccoli, crushed chilli flakes, maldon 4.00

Rocket Salad, parmesan & cherry tomato (\*) 4.50

Bearnaise Sauce 1.00

Peppercorn Sauce 1.00

## DESSERTS

Vanilla Cheesecake, sugared walnuts, blueberry compote 6.50

Rich Chocolate Tart, pistachio soil, raspberry gel (VG) 7.00

Ice Cream Union & Sorbet, two scoops 4.75 or three scoops 6.50

Signature Apple & Honeycomb Crumble, traditional vanilla ice cream & Bailey's custard.

For one 7.00 | To share 12.95

## ***MORE ON THE FRONT***

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