



# Sunday Menu



## While you wait

Sourdough, balsamic, olive oil (ve/gfo)	£4.50
Nachos, melted farmhouse cheddar, guacamole, sour cream salsa and jalapeños (v/gf)	£5.50
Sharing nachos	£9.50
ADD brisket	£4.50

## Starters

Soup of the day, toasted sourdough (ve/gfo)	£7.00
Pork belly bites	£5.50
Classic prawn cocktail, Marie Rose sauce, sourdough (gfo)	£9.50
Homemade Scotch egg of the day, romesco sauce	£9.50
Smoked salmon, toasted muffin, chive cream cheese & lemon dressing (gfo)	£9.00
BBQ chicken wings, fresh chilli, spring onion, sesame seeds	£9.75
Stuffed pepper, aubergine, red onion, courgette (vg)	£8.50

## Roasts

all served with homemade Yorkshire pudding, garlic and thyme roast potatoes, seasonal vegetables & rich gravy

Roast Chicken (gfo).	£16.95
Topside of beef (gfo).	£17.95
Leg of lamb (gfo).	£18.45
Nut roast (ve).	£17.95

add Cauliflower cheese for 2 (v) £4.50

## Pub Classics

Traditional fish and chips, chunky chips, homemade tartare and minted peas.	£18.00
Lambs liver and bacon, creamy mash potato, beer braised onions, rich gravy, <i>choice of</i> peas or mixed veg (gfo)	£16.00
6oz Homemade burger, smoked applewood cheese, gherkin, tomato, lettuce, burger sauce, skin on fries (gfo,veo)	£16.00
ADD onion rings £1.75 ADD bacon £1.75 ADD brisket £4.50	
Homemade pie of the day, seasonal vegetables, choice of chips or mash and gravy	£16.50
Breaded scampi tails, garlic mayo, lemon wedge, fries, mixed salad	£15.50
The Earl of Sandwich SANDWICH (our version) sourdough ciabatta, pulled BBQ beef brisket, mac and cheese, red onion chutney, baby gem, gherkin, skin on fries. (gfo)	£16.50

Please note that all our food is freshly prepared in our kitchen therefore waiting times may be extended during busy periods

Please let a member of staff know if you have any allergies or additional food requirements

(ve) Vegan (veo) Vegan Option (gf) Gluten Free (gfo) Gluten Free Option

A discretionary 10% service charge will be added to all tables of 6 or more