

Sunday Lunch

2 courses £22 / 3 courses £27

Starters and Light Bites

Crispy Chicken 8

Chicken thighs, sweet and smoky sauce

Chicken Liver Parfait (GF*) 7.75

Red onion marmalade, toasted sourdough

Cajun Tempura Prawns 8

Sweet chilli and lime sauce

Sticky Cauliflower (VE) 7.75

Korean BBQ sauce, spring onions

Crispy Halloumi Fries (V) 8

Sweet chilli sauce

Fried Calamari 8

Confit garlic aioli, grilled lemon

Roasts

Enjoy our Sunday dinner, made with award-winning meats from Owen Taylor's Butchers, trusted for generations for quality, care and flavour

Topside of Beef (GF*) £18 · Roast Pork (GF*) £17 · Roast Chicken Breast (GF*) £17

Trio of Meats £25

(+£5 surcharge for lunch offer)

Nut Roast (V, GF*) £16

All served with garlic and rosemary roasted potatoes, braised red cabbage, carrots, broccoli, roasted parsnips, homemade Yorkshire pudding and gravy

Sides

Cauliflower cheese (V) £5

Roast potatoes (VE, GF) £4

Seasonal vegetables (VE, GF) £4

Yorkshire pudding £1.50

Children's Options Available

Please ask one of our team

Desserts

Biscoff Cheesecake (V) 7

Biscoff sauce, vanilla ice cream

Sticky Toffee Pudding (V) 7

Sticky toffee sauce, vanilla ice cream

Affogato Sundae (V) 8

Vanilla bean ice cream, Amaretti biscuits, a double espresso and Disaronno

Dark Chocolate Mousse (GF) 7

Raspberry compote, chocolate sauce, raspberry sorbet

Cheeseboard 8

Mature cheddar, creamy Stilton and Brie, served with apple, celery, red onion marmalade and crackers

Light Lunch

Sandwiches

All sandwiches are served with a salad garnish and root vegetable crisps

Club Sandwich (GF*) 11.50

Chicken, bacon, egg mayonnaise, cheese and tomato on toasted white bread

Vegan Club Sandwich (VE, GF*) 11

Smashed avocado, roasted beetroot, vegan cheese, tomato and red peppers on toasted brown bloomer

Crispy Halloumi Sub (V, GF*) 10.50

Served on a toasted deli roll with crispy halloumi, roasted red peppers, tomato, crisp lettuce, sweet chilli sauce

Fish Finger Butty 10

Breaded fish goujons on toasted ciabatta with tartare sauce

Warm Chicken Wrap 10

Grilled chicken, chilli jam, spinach, roasted Mediterranean vegetables, mozzarella cheese, garlic chilli mayo

Mains

Fish & Chips 17

Battered haddock, triple-cooked chips, mushy peas, tartare

Chicken Burger (GF*) 16

Chargrilled chicken breast served in a brioche bun, crisp lettuce, tomato, cheddar cheese, burger sauce. Served with coleslaw and rustic chips

Add bacon +1.50

House Burger (GF*) 17

Two 3oz beef patties chargrilled and topped with bacon jam, cheddar cheese in a brioche bun, burger sauce, crisp lettuce, tomato, grilled onions. Served with coleslaw and rustic chips

Add bacon +1.50

Pan-Fried Seabass (GF) 17

Prawn, sun-dried tomato and pea risotto, parmesan, olive oil

Cafe Specials

Cream Tea (V) 7.50

Homemade fruit scone with clotted cream and strawberry jam. With your choice of hot drink

Savoury Cream Tea (V) 7.50

Homemade cheese scone with cream cheese and a red onion marmalade. With your choice of hot drink

Sandwich & Scone 10.50

Smoked salmon and horseradish cream cheese on brown bloomer

Ham and English mustard on white bloomer

Cheese and red onion marmalade on brown bloomer

Coronation chicken on white bloomer

Roast beef and horseradish on white bloomer

+ Homemade fruit scone with clotted cream and strawberry jam. With your choice of hot drink

Halloumi Burger (V, GF*) 15

Crispy halloumi, flat cap mushroom served in a brioche bun, smashed avocado, lettuce and tomato. Served with coleslaw and rustic chips

Veggie Chilli (V, GF) 14

Corn chips, cheese, crème fraîche, guacamole

Make it vegan (VE)

Swap the cheese and crème fraîche for salsa and vegan cheese

Caesar Salad (GF*) 14.50

Chargrilled chicken and bacon, with croutons and crisp lettuce tossed in our Caesar dressing sprinkled with Parmesan

Add poached egg (V, GF) +2

Add avocado (VE, GF) +2.50

Add crispy halloumi (V, GF) +2.50

Sides & Snacks

Brie Bites (V) 5

Tomato salsa

Trio of Olives (VE) 4.25

Rustic Chips (V) 4.50

Chilli and garlic mayo

Truffle & Parmesan Fries 5.50

Warm Pitta (V) 5

Houmous, guacamole, tomato salsa

Chicken Wings 5.25

Buffalo sauce, spring onions