



## Sunday menu

### Starters

Homemade soup of the day, crusty bread & butter (v) (gfo) 5.50

Smoked ham & pickled carrot terrine, piccalilli, toasted homemade sourdough 8.25

Prawn cocktail, Mary rose sauce, brown bread & butter (gfo) 7.50

In house smoked salmon, rosti potato, dill & lemon crème fraiche & lemon 9.00

Stilton mushrooms in a garlic cream sauce, char-grilled sourdough 6.50

Chicken tenders breaded in Cajun & sesame, bourbon infused bbq sauce 7.50 (c)

### Salads

Thai sticky sesame strips of beef fillet salad served with crusty bread & butter (gfo) (c) 13.95

Prawn & smoked salmon salad, tomato, cucumber, red onion & Mary rose sauce (gfo) 10.95

Cajun chicken breast, smoked bacon & avocado salad (gf) (c) 9.95

Local cheese & honey glazed ham ploughman's- pickled onion, gherkin, sweet pickle, apple, coleslaw, dressed leaves & crusty bread (gfo) 10.95

### Roasts

All roast are served with roast potatoes, homemade Yorkshire pudding, gravy & mixed vegetables

Roast sirloin of beef, aged in house for 21 days (gfo) 13.95

Roast loin of pork, crackling, sage & onion stuffing (gfo) 12.50

Roast turkey (gfo) 11.95

Sweet potato & cashew nut tart (v) 10.95

### Mains

10oz sirloin steak, cooked to your liking, chips, tomato, mushroom & onion rings (gfo) 19.95

Add peppercorn sauce, garlic butter or stilton sauce 2.50

Honey & mustard glazed ham, local free range eggs & chips (gf) 7.95/11.95

Beer Battered cod, chips, mushy peas & tartare sauce 8.25/12.95

Wholetail breaded scampi, chips, peas & tartare sauce 8.25/11.95

8oz homemade beef burger on a toasted bun, relish, chips, salad & coleslaw (gfo) 11.75

Add cheese, bacon, blue cheese, fried onion 0.75 each / vegan option available

Sweet potato, butternut squash, chick pea & spinach Thai yellow curry served with jasmine sticky rice 11.95 (gf) (vg)