

SUNDAY MENU

2 / 3 COURSES | 27.99 / 33.99

STARTERS

BONELESS BUFFALO WINGS

Crispy boneless wings,
buffalo hot sauce, ranch dressing

TAIWANESE BEEF NOODLES BROTH

Beef broth, rice noodles, pak choi,
chilli oil

TOMATO & MOZZARELLA BRUSCHETTA

Fresh mozzarella, marinated tomatoes,
basil pesto (GFO)(VEO)

SMOKED MACKEREL NIÇOISE

Smoked mackerel, gem lettuce, egg,
olive, tomato (GF)

LEMON & HERB CALAMARI

Fried calamari pieces, lemon & herb
dressing, homemade tartar sauce

MAINS

ALL ROASTS SERVED WITH CAULIFLOWER CHEESE, BUTTERED GREENS & ROASTED ROOT VEGETABLES.

LEMON & THYME CHICKEN BREAST

Pork, sage & onion stuffing, roast
potatoes, Yorkshire pudding,
roasting gravy (GFO)

THE DRAGON PLATTER

Roast chicken, beef & pork with sage &
onion stuffing, roast potatoes, Yorkshire
pudding, roasting gravy
(GFO) (3.00 SUPP)

GLAZED PORK BELLY

Sage & onion stuffing,
roast potatoes, Yorkshire pudding,
roasting gravy (GFO)

ROAST SILVERSIDE OF BEEF

Roast potatoes, Yorkshire pudding,
roasting gravy (GFO) (2.00 SUPP)

THAI VEGETABLE CURRY

Thai green sauce, broccoli, sugar snap,
aubergine, steamed rice, coriander (VE)
ADD CHICKEN OR HALLOUMI + 2.50

SALMON & SPINACH TAGLIATELLE

Baked salmon fillet, smoked salmon &
spinach tagliatelle, dill & caper dressing

DESSERTS

VANILLA & STRAWBERRY PANNA COTTA

Vanilla set cream, marinated
strawberries, biscuit crumble (GFO)

STICKY TOFFEE PUDDING

Salted caramel sauce,
vanilla ice cream (V)

DARK CHOCOLATE & CHERRY CHEESECAKE

Chocolate cheesecake, soaked cherries,
cherry ice cream

ICE CREAM SELECTION

Berry compote, house fudge (V)

CHEESE PLATE

Chutney, grapes, selection of biscuits
(3.00 SUPP) (GFO)

An optional service charge of 10% will be added to your bill. 100% of this service charge is shared between our staff. Should you wish for this to be removed, please let a member of our team know.

(VE) VEGAN (V) VEGETARIAN (GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION AVAILABLE

IN OUR KITCHEN WE USE ALL OF THE 14 ALLERGENS. SOME OF OUR DISHES CONTAIN THESE ALLERGENS & OTHER DISHES MAY CONTAIN TRACES. FOR ALLERGEN INFORMATION PLEASE SEE OUR WEBSITE OR ASK YOUR SERVER. THIS MENU IS SUBJECT TO CHANGE AT ANY TIME.

Please scan here



to view allergens

SNACKS

MINI CHORIZOS
Hot honey 7.⁹⁹

VEGETABLE SPRING ROLLS
Sweet chilli dipping sauce
(VE) 6.⁵⁰

MARINATED
MOZZARELLA & OLIVES
Sun-blushed tomatoes, basil
(V)(GF) 5.⁹⁹

MAC & CHEESE BITES
Aged parmesan,
spiced tomato chutney 8.⁹⁹

GRILLED FLATBREAD
Sun-dried tomato hummus, basil
pesto (V) 6.⁹⁹

SANDWICHES

ALL SERVED WITH A CHOICE OF FARMHOUSE WHITE OR WHOLEMEAL BREAD,
OR A GLUTEN FREE ROLL - UNLESS STATED.

ROAST BEEF &
HORSERADISH
Roast potatoes, Yorkshire pudding,
gravy (GFO) 15.⁹⁹

LEMON & THYME CHICKEN
WITH STUFFING
Pork, sage & onion stuffing,
roast potatoes, Yorkshire pudding,
gravy (GFO) 14.⁹⁹

GLAZED PORK BELLY
& STUFFING
Roast potatoes, Yorkshire pudding,
gravy (GFO) 14.⁹⁹

MATURE CHEDDAR
& PICKLE SANDWICH
Rocket, fries, house slaw (V) 13.⁹⁹

TOMATO & MOZZARELLA FLATBREAD
Marinated tomatoes, fresh mozzarella,
basil pesto (V) 14.⁹⁹

SIDES

CAULIFLOWER CHEESE
(V)(GF) 4.⁵⁰

SMOKED BACON CAESAR
(GFO) 4.⁹⁹

BUTTERED GREENS
(V) 4.⁵⁰

ROAST POTATOES
& GRAVY
(GF) 4.⁵⁰

YORKSHIRE PUDDING
& GRAVY
4.⁵⁰

PARMESAN & TRUFFLE
CHIPS (GF) 4.⁹⁹

CHUNKY CHIPS
(VE)(GF) 4.⁵⁰

SKIN-ON FRIES
(VE)(GF) 4.⁵⁰

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