



SUNDAY LUNCH

Nibbles

- Halkidiki olives (v,vg) £5
- Honey sesame mini sausages £6
- Crispy potato skins & garlic mayonnaise (v,vg) £4.5
- Homemade hash browns, spicy ketchup (v) £6
- Spicy battered cauliflower fritters, indian-spiced yogurt (v,vg) £5
- Marinated white anchovies in oil £5
- Homemade bread board £5

Starters

- Garlic bread/garlic bread with cheese (v) £5/6
- Soup of the day & homemade bread (v) £6
- Sicilian-style pizza, topped with tomato, mozzarella & basil (v, vg available) £6
- Lightly dusted calamari, garlic mayonnaise £8
- Grilled & slow cooked pork belly, celeriac slaw, crispy black pudding £8.5
- Panko-breaded pulled pork bon-bons, apple & cider purée £8.5
- Tandoori Chicken Drumsticks, indian-spiced yogurt £8.5
- King prawns 'pil-pil' with garlic & chilli olive oil, homemade bread £9
- Potted Salmon & Shrimp, fresh pickled beetroot, toasted homemade bread £8.5
- Pumpkin Croquettes, sweet soy sauce dip (v,vg) £7

Sharing

Piggy plank- Pulled pork bon-bons, BBQ belly burnt ends, Mini sausages with honey & sesame, Serrano ham, homemade crackling, mustard mayonnaise dip £22.5

Seafood sharer- lightly dusted calamari, king prawns "pil-pil", smoked mackerel rillette & homemade toasted bread, classic prawn cocktail, beer battered fish goujons, homemade fishcakes, smoked salmon, tartare sauce & garlic mayonnaise dips £28.5

Some dishes may be adapted to accommodate other allergy/dietary requirements. All allergens are present in our kitchen, and although we take substantial steps to ensure customer safety, we cannot 100% guarantee against traces.

Roasts

Roast Turkey, sausage and bacon stuffing & white wine gravy
£15.5 small/ £17.5 regular

Topside of rare British Beef, red wine gravy & Yorkshire pudding
£16.5 small/ £18.5 regular

Roast leg of Welsh Lamb & red wine gravy
£17.5 small/ £20 regular

'Mix it up' with Beef and Turkey £15.5 small/£18.5 regular

All above served with roast potatoes & seasonal vegetables

Homemade Yorkshire pudding £1.5

All available gluten or dairy free

Main Courses

Pan-fried Gnocchi, roasted butternut squash & sage, Wrekin Blue cheese (v, vg available)
£16

Jackfruit chilli tacos, frijoles negra & cajun dusted fries (v, vg)
£16.5

8-10oz lager-battered, North-Atlantic haddock fillet & chips, garden peas & chunky tartare sauce £18.5

Add chip-shop curry sauce £2

Add chip-shop curry sauce, bread & butter, pickled egg & pickled onion £5

Saffron & Fennel Seafood Stew, with clams, mussels, king prawns and salmon, homemade bread
£19.5

Sides

Pigs in Blankets £6

Cauliflower cheese (gf) £6

Rocket & parmesan salad £3.5

Rainbow slaw & toasted seeds (v) £3.5

Chunky Chips/Skinny Fries £4.

Chinese-style salt & pepper fries (v,vg) £5

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GLUTEN-AVOIDING

SUNDAY LUNCH

Nibbles

- Halkidiki olives (v,vg) £5
- Crispy potato skins & garlic mayonnaise (v,vg) £4.5
- Homemade hash browns, spicy ketchup (v) £6
- Spicy battered cauliflower fritters, indian-spiced yogurt (v,vg) £5
- Marinated white anchovies in oil £5

Starters

- Soup of the day & homemade gluten-free bread £6
- Grilled & slow cooked pork belly, celeriac slaw £8.5
- Tandoori Chicken Drumsticks, indian-spiced yogurt £8.5
- King prawns 'pil-pil' with garlic & chilli olive oil, gluten-free bread £9
- Potted Salmon & Shrimp, fresh pickled beetroot, toasted gluten-free bread £8.5

Sharing

Loaded potato skins - Crispy potato skins, farmhouse cheddar, chive sour cream, streaky bacon bits & spring onions £12

Seafood board - king prawns "pil-pil", potted salmon & shrimp, classic prawn cocktail, gluten-free beer battered fish goujons, smoked salmon, gluten-free toasted bread, tartare sauce & garlic mayonnaise dips £20.5

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£16.5 small/ £18.5 regular

Roast leg of Welsh Lamb & red wine gravy
£17.5 small/ £20 regular

'Mix it up' with Beef and Turkey £15.5 small/£18.5 regular

All above served with roast potatoes & seasonal vegetables

All available gluten or dairy free

Main Courses

Jackfruit chilli tacos, frijoles negra & cajun dusted fries (v, vg)
£16.5

8-10oz lager-battered, North-Atlantic haddock fillet & chips, garden peas & chunky
tartare sauce
£18.5

Saffron & Fennel Seafood Stew, with clams, mussels, king prawns and salmon, gluten-
free bread
£19.5

Sides

Cauliflower cheese (gf) £6.0
Braised & grilled hispi cabbage wedge, rocket pesto £6
Rocket & parmesan salad £3.5
Rainbow slaw & toasted seeds (v) £3.5
Chunky Chips/Skinny Fries £4.
Chinese-style salt & pepper fries (v,vg) £5

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