



## SUNDAY LUNCH

### Nibbles

- Marinated nocellara olives (v,vg) £5
- Mini sticky sausages, honey and sesame seeds £6
- Crispy potato skins & garlic mayonnaise (v,vg) £4.5
- Spicy battered cauliflower fritters, indian-spiced yogurt (v,vg) £5
- Marinated white anchovies in oil £5
- Homemade bread board (v,vg) £5

### Starters

- Garlic bread/garlic bread with cheese (v) £5/6
- Soup of the day, homemade bread (v) £6.5
- Feta cheese filo parcel, hot honey (v) £7
- Lightly dusted calamari, garlic mayonnaise £8
- Crevette prawns in garlic butter, homemade bread £9
- Salmon & dill rilette, homemade toast, pickled fennel salad £8.5
- Local buttermilk-fried pheasant goujons, honey & mustard sauce £8
- Smoked duck breast salad, spiced orange compote & toasted pinenuts £9

### Sharing

**Loaded potato skins** - Crispy potato skins, farmhouse cheddar, chive creme fraiche, streaky bacon bits & spring onions £12

**Piggy plank**- Pulled pork bon-bons, BBQ burnt ends, mini sticky sausages, Serrano ham, homemade crackling, apple & cider purée £22.5

**Seafood sharer**- lightly dusted calamari, garlic crevette prawns, salmon & dill rilette, classic prawn cocktail, beer battered fish goujons, homemade fishcakes, smoked salmon, tempura king prawns, homemade toasted bread, tartare sauce & garlic mayonnaise dips £28.5

**Baked Camembert** - baked-in-box rosemary & garlic studded Camembert, toasted homemade bread and chutney (v) £12.5

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 Pork Loin**, bacon-wrapped sausage stuffing,  
madeira gravy  
£18.5

**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 Pork** £15.5 small/£18.5 regular

Child roast available £7.50

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

Wild mushroom and wilted spinach risotto, Gruyere cheese (v, vg available)  
£16

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**

Smoked Haddock & Cheddar fishcakes, creamed leeks  
£17.5

## Sides

Pigs in Blankets £6

Cauliflower cheese (gf) £6

Brussels sprouts, bacon lardons, roasted chesnuts £4.5

Rosemary & sea salt roast potatoes £4

Chunky Chips/Skinny Fries £4

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