

V

VEGETARIAN

VE

VEGAN

VEO

VEGAN
OPTION

GF

GLUTEN-FREE

GFO

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OPTION

key

nibbles	
SMOKED ALMONDS	2 . 5 0
BREAD BASKET WITH BUTTER, RAPESEED OIL & BALSAMIC	4 . 5 0
MARINATED MIXED OLIVES	3 . 9 5
BUTTERED & SPICED POPCORN	3 . 0 0

STARTERS	
HOMEMADE SOUP OF THE DAY Served with fresh bread	<div>GFO</div> <div>VE</div>
THAI SPICED CHICKEN TENDERS	
DEEP-FRIED MOZZARELLA STICKS With a tomato and herb sauce	<div>V</div>
LAMB KOFTAS With quick pickled red onion and mint relish	<div>GF</div>
PADRÓN PEPPERS With sea salt and garlic	<div>VE</div> <div>GF</div>
BAKED GARLIC DOUGHBALLS With cheese and chilli	<div>V</div>
SMOKED SALMON WITH A NEW POTATO, DILL AND MUSTARD SALAD Served with beetroot relish	<div>GF</div>
CAULIFLOWER FRITTERS With a herby dipping sauce	<div>VE</div>
KENTUCKY FRIED SMOKED TOFU With a cowboy dip	<div>VE</div>
MINI CUMBERLAND SAUSAGES With honey and grain mustard	
PRAWN LOLLIPOPS Served with a soy and sweet chilli dip	

Sharers	
BAKED CAMEMBERT With toasted seeds, honey and thyme, chutney, fresh breads and crackers	<div>V</div> <div>GFO</div>
THE ULTIMATE SHARING BASKET Mini Cumberland sausages, prawn lollipops, garlic doughballs, lamb koftas, onion rings and garlic bread	
PART OF THE SUNDAY DEAL AS TWO SHARING	

SIDES	FRENCH FRIES
	CRINKLE CHIPS
	COLESLAW
	SWEET POTATO FRIES
	PARMESAN & TRUFFLE FRIES
	TOSSED SALAD
	GARLIC BREAD
	ONION RINGS
	SEASONAL VEGETABLES
	3 . 0 0

CARVERY	
A selection of local meats from the carvery table with duck fat roasties, creamed mash, fresh market vegetables and homemade Yorkshires with a rich roast gravy.	
?	* Roast topside of beef With horseradish
	* Roast honey gammon With sage stuffing & apple sauce
	* Boned & rolled lamb leg With mint sauce & red currant jelly
	* Roast breast of turkey With cranberry sauce
	* Roast vegetable & lentil wellington

1 COURSE £11.95 . 2 COURSES £18 . 3 COURSES £23	
SUNDAY Best Bits	
Choice of your favourite roast with garlic and thyme roasties, yorkshire pudding and roast gravy	
7 . 9 5	
Hot Filled Cobs	
Choice of your favourite roast in a warm buttered cob, hot roast gravy with garlic and thyme roasties	
5 . 9 5	

→ MAINS ↓	
HOMEMADE PORK AND CHORIZO PIE Served with mash, braised red cabbage and roast gravy	
BLACKENED SALMON Served with spicy and flavourful dirty rice	<div>GF</div>
CHICKEN AND BUTTERMILK SCHNITZEL With sweet potato fries and an apple and fennel slaw	
HOUSE BATTERED HADDOCK Served with hand cut chips, mushy peas and tartare sauce	
VEGETABLE AND CHICKPEA TAGINE With almond and coriander cous cous	<div>VE</div>
BRAISED LAMB CURRY Served with pilau rice, raita and mango chutney and sourdough naan	
STIR-FRIED CAULIFLOWER AND SMOKED TOFU Served in a Asian green kung pao	<div>VE</div>
SPICY VEGETABLE FAJITAS Our blend of sautéed peppers, edamame beans, onions, mushrooms, courgettes and chilli. Served with warm tortillas, sour cream and salsa	<div>VEO</div>
BEEF BURGER With cheddar, shredded lettuce and tomato with French fries	<div>GFO</div>
CAJUN CHICKEN BURGER With coleslaw, shredded lettuce and French fries	<div>GFO</div>

Puddings	
DARK CHOCOLATE, PECAN & FUDGE BROWNIE With salted caramel ice cream and chocolate sauce	
APPLE & BLACKBERRY CRUMBLE Served with english custard	<div>V</div> <div>GF</div>
A SELECTION OF ICE CREAMS Served with chocolate chip cookies	<div>V</div> <div>VEO</div>
WHITE CHOCOLATE CHEESECAKE Served with poppyseed shortbread	<div>V</div>
To Share *	
PLATTER OF BRITISH CHEESES Served with chutney & oatcakes	
ENJOY WITH A TRIO MINI ALES (£3 extra)	
SHARING STACK OF WARM DOUGHNUTS With caramel and raspberry dips & vanilla ice cream	<div>V</div>
FRANCIS HURT'S KNICKERBOCKER GLORY [6.00 for one person]	<div>V</div> <div>GF</div> <div>THE ULTIMATE SHARER!!</div>
Chocolate, salted caramel and vanilla ice creams, vanilla custard, brownie crumb, fudge pieces, chocolate sauce and whipped cream	
SEE OVER FOR HOT DRINKS...	

HOT DRINKS

AMERICANO	2 . 25
ESPRESSO	1 . 80
DOUBLE ESPRESSO	2 . 20
CAPPUCCINO	2 . 50
LATTE	2 . 60
FLAVOURED LATTE	3 . 00
FLAT WHITE	2 . 80
HOT CHOCOLATE	2 . 80
WHITE CHOCOLATE	3 . 00
ORANGE HOT CHOCOLATE	3 . 10
CAFE MOCHA	3 . 10
WHITE MOCHA	3 . 20

Ask to see our bespoke loose leaf tea menu.

SUNDAY

ALLERGY STATEMENT: Menu items may contain or come into contact with WHEAT/GLUTEN, MILK, EGGS, PEANUTS, TREE NUTS, FISH, SHELLFISH, and SOY. For more information, please speak with a manager. Please inform us if you have any allergies prior to ordering.

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