



2.50

nibbles

SMOKED ALMONDS

4.50 BREAD BASKET WITH BUTTER, RAPESEED OIL & BALSAMIC

MARINATED MIXED OLIVES 3.95

BUTTERED & SPICED POPCORN 3,00

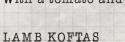
STARTE

HOMEMADE SOUP OF THE DAY Served with fresh bread



THAI SPICED CHICKEN TENDERS

DEEP-FRIED MOZZARELLA STICKS With a tomato and herb sauce





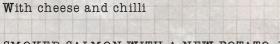
With quick pickled red onion and mint relish

PADRÓN PEPPERS

With sea salt and garlic



BAKED GARLIC DOUGHBALLS

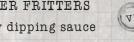


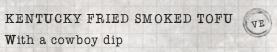
SMOKED SALMON WITH A NEW POTATO, DILL AND MUSTARD SALAD GF

Served with beetroot relish



CAULIFLOWER FRITTERS With a herby dipping sauce





MINICUMBERLAND 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

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

FRENCH FRIES

CRINKLE CHIPS

COLESLAW

S

SWEET POTATO FRIES

PARMESAN & TRUFFLE FRIES

TOSSED SALAD

GARLIC BREAD

ONION RINGS

SEASONAL VEGETABLES

3.00

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. GFO

- * 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 (vz)

SUNDAY Best Bits

Choice of your favourite roast with garlic and thyme roasties, yorkshire pudding and roast gravy

7.95

Choice of your favourite roast in a warm buttered cob, hot roast gravy with garlic and thyme roasties

5.95

MAINS

HOMEMADE PORK AND CHORIZO PIE Served with mash, braised red cabbage and roast gravy

BLACKENED SALMON

Served with spicy and flavourful dirty rice

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 (VE) With almond and coriander cous cous



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

SPICY VEGETABLE FAJITAS

Our blend of sautéed peppers, edamame beans, onions, mushrooms, courgettes and chilli. Served with warm tortillas, sour cream and salsa

BEEF BURGER GFO

With cheddar, shredded lettuce and tomato with French fries

CAJUN CHICKEN BURGER With coleslaw, shredded lettuce and French fries

Puddings

DARK CHOCOLATE, PECAN & FUDGE BROWNIE With salted caramel ice cream and chocolate sauce

APPLE & BLACKBERRY CRUMBLE VIGF Served with english custard



A SELECTION OF ICE CREAMS Served with chocolate chip cookies

WHITE CHOCOLATE CHEESECAKE Served with poppyseed shortbread



To Share *

PLATTER OF BRITISH CHEESES (V) Served with chutney & oatcakes

ENJOY WITH A TRIO MINI ALES (£3 extra)

SHARING STACK OF WARM DOUGHNUTS (7) With caramel and raspberry dips & vanilla ice cream

FRANCIS HURT'S KNICKERBOCKER GLORY [6.00 for one person]



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	. 2	. 5
ESPRESSO	1	. 8	0
DOUBLE ESPRESSO	2	. 2	.0
CAPPUCCINO	2	. 5	0
LATTE	2	. 6	0
FLAVOURED LATTE	3	. 0	0
FLAT WHITE	2	. 8	0
HOT CHOCOLATE	2	. 8	0
WHITE CHOCOLATE	3	. 0	0
ORANGE HOT CHOCOLATE	3	. 1	0
CAFE MOCHA	3	. 1	0
WHITE MOCHA	3	. 2	0

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.