

Sunday A La Carte

Aperitifs

	150ml
Crémant de Limoux - Domaine J Laurens - <i>France - a serious alternative to Champagne!</i>	10
Prosecco & Rosé - <i>Italy</i>	9

Small Plates

Chef's homemade soup, focaccia <i>vo</i>	9	Sherry & honey glazed chorizo	8
Cauliflower cheese croquettes, chilli jam <i>v</i>	7	Tempura chilli chicken, crispy kale <i>gf</i>	9
Homemade focaccia, olive oil, balsamic <i>vn</i>	7	Salt cod fish cakes, curry sauce	9
King prawn skewers in Korean Gochujang glaze	9	Gordal Picante olives <i>gf, vn</i>	6
Thai red chicken & grilled pineapple skewers	9	Halloumi fries, chilli jam <i>gf, v</i>	8
Beetroot salad, feta, red onion, apple <i>gf, vno</i>	8	Charcuterie board, salami, tapenade, Brie <i>gf</i>	11

Salads

Hot chicken, avocado, crispy smoked back bacon salad, bed of leaves, French mustard dressing <i>gf</i>	19
Oven baked fillet of Loch Duart Salmon Caesar, Romaine lettuce, anchovies, herb croutons	22

Mains

Roast Sirloin of beef, horseradish cream (<i>served pink</i>)	25
Roast turkey breast, apricot, pork & sage stuffing, pig in blanket, cranberry sauce	21
Castle View Farm slow roasted leg of lamb with rosemary & garlic, mint sauce (<i>served pink</i>)	24
Slow roasted cider pork belly, pork, sage & onion stuffing, Bramley apple sauce	22
Duo of the roasts (<i>choose from two of the above</i>)	28
<i>All served with Yorkshire pudding, duck fat roast potatoes, cauliflower cheese, braised red cabbage, roast parsnips & carrots, fine beans, red wine jus</i>	
Pan fried seabass, coriander & mustard seed crushed new potatoes, greens, coconut curry sauce (<i>gf</i>)	26
Crispy chilli tofu, Jasmine rice, soy & chilli roasted broccoli <i>vn</i>	20
Nut roast, olive oil roast potatoes, braised red cabbage, carrots, market greens, gravy <i>vn, gf</i>	21
Our popular homemade beef Lasagne, garlic bread, crisp salad	20

Our Chefs will adapt dishes to suit your dietary requirements where possible

(v) vegetarian (vno) vegan option (vn) vegan (gf) gluten free (gfo) gluten free option