



Sunday 15th June

WHILE YOU WAIT

Savoury Trail Mix

Spiced crispy chickpeas, honey & rosemary cashews, toasted pumpkin seeds. 5.00 (v)(9,10,12)

Marinated Olives

Green pitted olives marinated in lemon, chilli & garlic. 5.00 (vo)(14)

Bread Board

Selection of freshly baked crusty bread rolls, balsamic glaze & olive oil, garlic butter. 8.50 (v)(vo)(1,2,7,13,14)

STARTERS

Courgette, Pea & Mint Soup

Crusty bread roll, garlic croutons, herb oil. 8.50 (v)(vo)(1,2,4,7,13,14)

Smoked Haddock Arancini

Saffron aioli, cucumber salad. 9.50 (1,2,4,5,7,9,14)

Pulled Beef Croquette

Smoked paprika mayonnaise, pickled red cabbage, crispy onions. 9.50 (1,2,4,7,9,14)

Caprese Bruschetta

Focaccia, salted beef tomatoes, fresh mozzarella, basil pesto. 9.00 (v)(vo)(2,7,10,14)

SUNDAY ROASTS

All our roasts are served with crisp & fluffy roast potatoes, market vegetables, roasted celeriac, Yorkshire pudding & pan rich gravy, packed with flavour!

Top Rib Of Beef 23.00 (1,2,4,7,9,14)

Shoulder Of Pork, onion stuffing 19.50 (1,2,4,7,9,14)

Roast Shoulder of Lamb 24.50 (1,2,4,7,9,14)

Roast Trio, enjoy all three meats with all the trimmings 25.00 (1,2,4,7,9,14)

Roasted Butternut Squash, Lentil & Spinach Puff Pastry, vegetarian gravy 17.00 (v)(vo) (1,2,4,7,13,14)

Why not add a side of cauliflower cheese or pigs in blankets?

MAINS

Asparagus, Broad Bean & Courgette Risotto

Crumbled feta, pickled radishes, pea shoots. 20.00 (v)(vo)(1,7,9,14)

'Pace' Fish & Chips *Price includes 25p which we will match donating a total of 50p to our nominated charity*

Beer battered fish, fresh tartare sauce, buttery mushy peas, chunky chips. 18.00 (2,4,5,7,9,14)

Roasted Mushroom, Spinach, Red Pepper Chutney Burger

Soft pretzel bun, feta, mint yoghurt, oregano skinny fries. 16.50 (v)(vo)(1,2,7,9,14)

BBQ Spiced Chicken Leg

Fennel & red cabbage slaw, garlic & herb corn on the cob, skinny fries, ranch sauce. 23.50 (1,4,7,9,14)

Bourbon Glazed Cheeseburger

Soft pretzel bun, streaky maple bacon, caramelised onion mayonnaise, crispy onions, skinny fries. 21.50 (1,2,4,7,9,14)

Pan Fried Sea Bream

Chimichurri new potatoes, green beans, lemon roasted fennel. 23.50 (1,5,7,9,14)

8oz Flat Iron Steak *Add onion rings (2) 5.50 | Upgrade to truffle & parmesan fries 2.00 (4,7)*

Chunky chips, roasted tomato, flat mushroom, pan rich peppercorn sauce. 24.00 (1,7,9,14)

SIDES

Cauliflower Cheese 6.00 (v) (7,9,14)

Sautéed Vegetables 4.00 (v)(vo) (7)

Bowl of Roast Potatoes 5.00 (v)(vo)

Yorkshire Pudding 2.00 (v)(2,4,7)

Skinny Fries 3.50 add cheese 2.00 (v)(vo) (7)

Chunky Chips 4.50 (vo) add cheese 2.00 (v)(7)

Beer Battered Onion Rings 5.50 (vo) (2)

Pigs in Blankets 6.50 (1,2,13,14)

Enjoy a dessert for 6.00 when you order a starter & main course.

All Menus Subject To Change

(v) Vegetarian dishes (vo) Can be prepared for a vegan diet

Just let us know if anyone in your party suffers from allergies or if there are any specific dietary requirements. We cannot guarantee an environment completely free from allergens. Please ask a member of staff for more information.

OUR MENU INDICATES ALLERGEN INFORMATION

(1) Celery (2) Cereals containing gluten (3) Crustaceans (4) Eggs (5) Fish (6) Lupin (7) Milk (8) Molluscs
(9) Mustard (10) Nuts (11) Peanuts (12) Sesame (13) Soya (14) Sulphur dioxide & sulphates



DESSERTS

Spiced Apple & Sultana Crumble

Vanilla custard 8.00 (v)(vo) (2,4,7,14)

Chocolate & Stout Fudge Cake

The Works vanilla gelato, dark chocolate sauce, chocolate crumb. 9.50 (v)(2,4,7,13,14)

Peach Melba Eton Mess

Meringue, raspberry compote, torched peaches, Chantilly cream. 9.00 (v)(4,7,14)

Orange Posset

Whisky jelly, blood orange, vanilla biscuit. 9.00 (v)(2,4,7,14)

Affogato (v)(vo)(7)

Vanilla ice cream 'drowned' in a shot of espresso coffee 5.00

Mini Dessert + Hot Drink

Your choice of regular hot drink + one of these mini desserts. 6.50

Spiced Apple Crumble, double cream (v)(2,4,7,14)

Chocolate Brownie (v)(2,4,7,13,14)

'Little Shop of Cheese' (1,2,4,7,12)

Blue, Hard, Soft & Pongy

Ask your server for today's selection

The Works Gelato

Introducing delicious, gelato style ice cream from our special partnership with The Works!

Vanilla Pod (v)(2,4,7,13) Chocolate (v)(2,4,7,13) Peach Sorbet (v)(2,4,7,13) Cookies & Cream (v)(2,4,7,13) Caffe

Ristretto(v)(2,4,7,13)

One scoop 4.00 - Two scoops 6.00 - Extra scoops 2.00

Why not enjoy your gelato in a waffle cone



DRINKS

Pot of 'Birchill' Tea 3.50 (v)

Your choice of:

Everyday, Earl Grey, Green, Peppermint, Raspberry & Cranberry, Lemon & Ginger, Berry Burst, Chamomile.

Coffees:

Americano 3.50 (v)(7) Latte 4.00 (v)(7) Cappuccino 4.00 (v)(7) Macchiato 3.50 (v)(7)

Flat White 4.00 (v)(7) Espresso (single / double) 3.00 / 4.00 (v) Iced Coffee 4.00 (v)(7)

Hot Chocolate:

Regular 4.00 / Luxury 5.00 (7)

Decaffeinated options are available for all our coffees & Everyday tea

Alternatives to dairy based milk are available.

In Favour Of More Flavour?

Add a syrup shot to your favourite hot drink.

Classic Vanilla or Toasted Marshmallow 0.50 (vo)

Liqueur Coffee 7.00 (v)(7)

Whisky, Baileys, Amaretto, Tia Maria, Cointreau

Espresso Martini 9.50 (v)(14)

Why not ask one of our team to see our range of whiskies, brandies, liqueurs and cocktails?

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