



WHILE YOU WAIT

Marinated Olives

Green pitted olives marinated in lemon, chilli & garlic. 5.50 (vo)(14)

Bread Board

Selection of freshly baked crusty bread rolls, balsamic glaze & olive oil, chilli & rosemary butter. 9.50 (v)(vo)(1,2,7,13,14)

STARTERS

Pork & Fennel Croquettes

Honey mustard aioli, creamy coleslaw, rocket salad. 9.50 (1,2,4,7,9,14)

Crispy Brie Strips

Hot honey, rocket & prosciutto salad, red onion chutney. 9.50 (1,2,4,7,14)

Leek & Potato Soup

Bread roll, garlic & herb croutons, parsley oil. 8.50 (v)(vo)(1,2,7,9,13,14)

Smoked Salmon Pâté

Creamy salmon pâté, pickled onion salad, crispy capers, chive aioli, focaccia crostini. 10.50 (2,4,5,7,9,14)

SUNDAY ROASTS

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

Roast Beef Topside 25.50 (1,2,4,7,9,14)

Roast Shoulder Of Pork, Onion Stuffing 21.00 (1,2,4,7,9,14)

Roast Shoulder of Lamb 25.50 (1,2,4,7,9,14)

Roast Trio, enjoy all three meats with all the trimmings 26.50 (1,2,4,7,9,14)

Puy Lentil, Caramelised Onion & Mushroom Wellington, vegetarian gravy 17.50 (v)(vo) (1,2,4,7,13,14)

Why not add a side of cauliflower cheese to share?

MAINS

Red Lentil, Butternut Squash Cauliflower Dhal

Garlic flatbread, spiced cauliflower, pickled vegetable salad, mint yogurt dressing, squash crisps. 18.00 (v)(vo)(1,2,7,9,14)

Wholetail Scampi

Skinny fries, buttered garden peas, fresh tartare sauce. 18.50 (2,3,4,7,9,14)

Pan Roasted Chicken Supreme

Horseradish dauphinoise, carrot puree, roasted carrot, sautéed green beans, rich beef gravy. 24.00 (1,2,4,7,9,14)

Herb Crusted Cod Loin

Samphire, peas & bacon in a creamy white wine sauce, crushed new potatoes, sautéed cavolo nero. 25.00 (1,2,5,7,14)

7oz Classic Beef Burger Add cheddar 1.00 (7,14) | Add smoked back bacon 2.00 | Add black pudding 1.50 (2)

Soft pretzel bun, Bloody Mary ketchup, skinny fries. 19.50 (1,2,7,9,14)

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. 25.50 (1,7,9,14)

SIDES

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

Sautéed Vegetables 4.50 (v)(vo) (7)

Bowl of Roast Potatoes 5.00 (v)(vo)

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

Chunky Chips 5.50 (vo) add cheese 2.00 (v)(7)

Beer Battered Onion Rings 5.50 (vo) (2)

Skinny Fries 4.50 add cheese 2.00 (v)(vo) (7)

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

Coconut & Lime Posset

Pear compote, coconut tuille. 9.00 (7)

Blackberry & White Chocolate Cheesecake

Blackberry cream, chocolate shards. 9.50 (v)(2,13,7)

Chocolate Mousse

Brownie base, banoffee caramel, candied walnuts, Chantilly cream. 9.00 (v)(2,4,7,10,13,14)

Apple & Mixed Berry Crumble

Vanilla custard 8.50 (v)(vo) (4,7,14)

Affogato

Vanilla ice cream 'drowned' in a shot of espresso coffee 5.00(v)(vo)(7)

Mini Dessert + Hot Drink

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

Apple & Mixed Berry Crumble, Double Cream (v)(4,7,14)

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

Mixed Fruit Flapjack (v)(vo)(2,14)

'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) Bakewell Tart (v)(2,4,7,13) Honeycomb (v)(2,4,7,13) Chocolate (v)(2,4,7,13)

Mango Sorbet (v)(2,4,7,13)

One scoop 4.00 - Two scoops 6.00 - Extra scoops 2.00



DRINKS

Pot of 'Birchall' Tea (v)

- English Breakfast 4.00

- Earl Grey, Camomile, Peppermint, Green, Decaf, Red Berry & Flower, Lemongrass & Ginger 4.50

Coffees:

Americano 4.00 (v)(7) Latte 4.50 (v)(7) Cappuccino 4.50 (v)(7) Macchiato 4.00 (v)(7)

Flat White 4.50 (v)(7) Espresso (single / double) 3.50 / 4.50 (v) Iced Coffee 4.50 (v)(7)

Hot Chocolate 4.50 (v)(7)

Add cream & marshmallows for 1.00

*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 8.00 (v)(7)

Whisky, Baileys, Amaretto, Tia Maria, Cointreau

Espresso Martini 10.00 (v)(14)

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

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