



Sunday Menu

Starters

Baked Cauliflower, in Spanish spices with a quince syrup and roasted almonds (v)(gf)(df)(n) 8.25

Honey Glazed Mini Chorizo, with homemade bread 8.75

Gambas Pil Pil, prawns in garlic butter (gf) 9.25

Main Dishes

Roast Sirloin of Beef, Yorkshire pudding, roast potatoes, seasonal greens, honey roasted carrots, braised red cabbage, cauliflower cheese and gravy (gf avail) 21.00

Slow Roasted Porchetta, stuffed with roasted pepper and chicken & chorizo mousse, Yorkshire pudding, roast potatoes, seasonal greens, honey roasted carrots, braised red cabbage, cauliflower cheese and gravy (gf avail) 21.00

Seafood Paella, squid, mussel, prawn and haddock paella 19.00

Mediterranean Vegetable Paella (v) 18.00

Sides

Roast potatoes (v) 3.95 | Seasonal greens (v)(gf) 4.25 | Cauliflower cheese (v) 5.00

Desserts

Chocolate Brownie, with double chocolate ice cream (v) 8.25

Rhubarb & Strawberry Crumble, with ice cream (v) 8.25

Trio of Sorbet or Ice Cream (v) 6.50

Trio of Cheeses, artisan crackers, serrano ham and apricot chutney 12.85

All prices include VAT. Please inform a member of staff of any allergies or dietary requirements. (v) vegetarian, (ve) vegan, (gf) gluten free, (n) contains nuts