

SUNDAY MENU

BAITS & STARTERS		SOMETHING DIFFERENT	
GARLIC LIME & CHILLI LANGOUSTINES WITH TOASTED SOURDOUGH	14	<u>DOUBLE SMASH PATTIE</u> Double beef pattie, bacon, burger sauce, cheese	16
BAKED CAMEMBERT & SOURDOUGH	12	CHICKEN PARMO BURGER	16
SALT & CHILLI CHICKEN	7.5	Chicken parmesan burger, cranberry sauce, iceberg lettuce in a pretzel burger bun, salted fries & garl	lic
SALT & CHILLI FRIES (VE)	6.5	mayo	
FOCACCIA & OLIVE OIL (V)	5	BREAM & CHORIZO Pan fried bream, sauteed new potatoes, chorizo & butter	19
BAKED BRIE BITES WITH CHILLI JAM & ROCKET (V)	7.5	samphire	
ROASTS		BEER BATTERED FISH & CHIPS Mushy peas and tartare sauce	16
All served with Mashed Potato, Roasties, Steame Seasonal Vegetables, Yorkshire Pudding, Carrot & Mash & Plenty of Gravy		HOISIN DUCK NOODLES Hoisin duck noodles, spring onion & toasted sesame seed oil stir fry	17
SLOW ROAST TOPSIDE OF BEEF – SERVED PINK OR PAST PINK	16	SPANISH MUSSELS Spanish tomato & chorizo mussels, sourdough & fries	16
PAN FRIED PHEASANT – PINK OR WELL DONE	16	10 OZ STEAK	24
8 HOUR SLOW ROASTED HARISSA SPICED LAMB	18	10oz flatiron steak with thyme mushroom, baked tomato onion ring, chips & peppercorn sauce	
PAN ROASTED CHICKEN SUPREME WITH SAUSAGE MEAT STUFFING	15	SIDES	
ROASTED PORK LOIN	15	TRIPLED COOKED CHIPS (VE)	4
COTE DEU BOEUF 32 OZ RIBEYE STEAK ON THE BONE FOR SHARING	45	FRENCH FRIES (VE)	4
CAULIFLOWER STEAK (V OR VE)(WF)	14	CAULIFLOWER CHEESE (V)	3.5
TRIO OF MEATS – PAN ROASTED CHICKEN SUPREME, SLOW ROAST TOPSIDE OF BEEF (SERVED PINK OR	19	PUDS	
PAST PINK), & PORK LOIN Add Harissa Pulled Lamb for £3		PISTACHIO CAKE Warm pistachio & honey cake with pistachio ice cream & maple syrup	7
DOGGO DIN DINS 2 Courses for £8		STICKY GINGER CAKE Sticky ginger cake & custard with fresh cinnamon berries	7
BRAISED BEEF TRIMMINGS, BROCOLLI, MASH & V GRAVY	EAL	GEORDIE CHEESE & CRACKERS Applewood, cranberry wensleydale, mature cheddar, black grapes, celery sticks, proper Jacob's crackers, pot of red onion chutney	10
BANANA, APPLE & CARROT ICE CREAM		CHOCOLATE POT	9

Warm chocolate fondue with shortbread biscuit (vg)