



Sunday Menu

2 courses 22.00 | 3 courses 26.00 (Steak not included)

To Start

Soup of the Day 4.95
With crusty bread roll

Hot and Spicy Chicken Wings 6.95
With blue cheese dip

Soft Taco 6.95
Beef brisket with chipotle mayo, crispy onion and lettuce

Chicken & Bacon Caesar Salad 6.95
Baby gem lettuce, rustic garlic croutons homemade Cesar dressing and parmesan cheese

Creamy Garlic Mushrooms (V) 6.95
On a toasted Ciabatta with rocket salad

Goats Cheese Fritter (V) 6.95
With caramelised red onion, wild rocket salad, cranberry puree and candied walnuts

Cheesy Italian Arancini Balls 6.95
Stuffed with chorizo and mozzarella on a spicy tomato sauce topped with parmesan

Crispy Coronation Chicken 6.95
On a bed of salad and drizzled in garlic mayo

Sunday Specials

Steak on the Stone 28.95
Chips, salad and a trio of sauces: peppered sauce, caramelised red onion and garlic butter
Choice of 10 Oz. fillet or 12 Oz. sirloin

“The Godfather” 37.95
Not for the faint hearted! 20 Oz. Sirloin, chips, salad and a trio of sauces

Braised Lamb Shank 16.95
Succulent lamb braised for 6 hours, with creamy mash, seasonal vegetables in a rich jus

Roast Turkey and Ham 16.50
With homemade herb stuffing, fresh market vegetables, creamy mash and roasties

Grilled Fillet of Sea Bass (2 supplement) 16.95
With asparagus, peas, spinach, a creamy chive mash and champagne cream sauce

Roast Parmesan Chicken 16.95
With herb mash, spinach, broccoli and chorizo cream

Mushroom Risotto (V) 14.95
Mushroom, asparagus and pea risotto, with garlic bread

Mains

100% Fillet Steak Burger 15.95
Chilli mayo, lettuce, tomato, cheddar cheese, onion rings and chips **Double up £3**

Southern Fried Chicken Burger 15.95
Coleslaw, lettuce, tomato, BBQ sauce and chips

Crispy Honey Chilli Chicken 15.50
Stir fried vegetables and rice
Add chips 2.00

Homemade Beef Lasagne 15.50
With salad garnish, garlic bread and chips

Chinese Style Chicken Curry 16.50
With onions, peas, mushrooms and rice
Add chips 2.00

Desserts 6.50

Ask your server for today's selection of desserts

On the Side 3.50

Chunky chips, lattice fries, Caesar salad, winter vegetables, mash, onion rings

Sauces 3.00

Peppered sauce, gravy

Dips 0.50

Mayonnaise, sweet chilli, garlic mayo, chilli mayo, BBQ

Allergen Info: Due to the nature of our catering operation we cannot guarantee allergen free meals

(V) Vegetarian: Some dishes can be made suitable

JINGLERS

Wine List

Sparkling	By the Glass	By the Bottle
Prosecco Spumante, Quadri, Veneto, Italy	7.5	30
Champagne, Moet & Chandon, Imperial		65
Rosé		
Rosé Diamante, Rioja, Semi Dulce, Spain	6.95	24
Rose , Primitivo Rose Appassite, Loire, Italy	6.95	24
Rose Vecciano - Barbarena, Tuscany, Italy		28
White Wines		
Puglia, Fiano da Uve Appassite , Duca di Sassetta, Italy	6.95	24
Chardonnay, Terre Sicilliane, Barbanera, Italy	7.5	26
Rioja, Talla Diamante, Franco-Espanolas, Spain	7.5	26
Pian Oro - Toscana Bianco, Barbanera, Italy	7.5	28
Vecciano – Sauvignon Blanc, Tuscany, Italy	8.5	30
Red Wines		
Temperanillo, Rioja, Bordon Crianza, Franco-Espanolas, Spain	6.95	26
Sangiovese, Barbarena , Tuscany, Italy	6.95	26
Cab Sauv/Merlot , AOC Medoc Rose Saint Germain, Franch		28
Legami Ottenuto Appassite, Duca di Sassetta, Italy		28
Temperanillo, Rioja, Bordon Reserva, Franco-Espanolas, Spain (2017)	8.5	32
Vino Nobile di Montepulciano, Barbanera, Italy		32
Merlot, AOC Haut Medoc Moulin De la Monte, France		32
Sangiovasse/Cab Sauv, Collezione Famiglia Vecciano Toscana , Italy	9.5	35
Rioja, Bordon Gran Reserva, Franco-Espanolas, Spain (2013)	10.5	40
Shiraz/Merlot, Gigino 80 Anniversario, Barbanera	15	50
D'Anglade, Bordon Reserva, Spain (2016) (6,400 Bottles Made)		50
Palpito, Rioja, Garnacha, 2021 Limited Edition (2,711 Bottles Made)		90