



Sunday Menu

2 courses 22.50 | 3 courses 26.50 (Steak not included)

To Start

Soup of the Day	4.95
With crusty bread roll	
Hot and Spicy Chicken Wings	7.50
With blue cheese dip	
Soft Taco	7.50
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	7.50
Stuffed with chorizo and mozzarella on a spicy tomato sauce topped with parmesan	
Crispy Coronation Chicken	7.50
On a bed of salad and drizzled in garlic mayo	

Sunday Specials

Steak on the Stone (Not included in Courses)	
Chips, salad and a trio of sauces: Choice of	
12 Oz. sirloin	29.95
10 Oz. fillet	32.95
“The Godfather” (Not included in Courses)	37.95
Not for the faint hearted! 20 Oz. Sirloin, chips, salad and a trio of sauces	
Braised Lamb Shank	17.95
Succulent lamb braised for 6 hours, with creamy mash, seasonal vegetables in a rich jus	
Roast Turkey and Ham	17.50
With homemade herb stuffing, fresh market vegetables, creamy mash and roasties	
Grilled Fillet of Sea Bass (2 supplement)	17.95

With asparagus, peas, spinach, a creamy chive mash and champagne cream sauce

Roast Parmesan Chicken	17.95
With herb mash, spinach, broccoli and chorizo cream	
Mushroom Risotto (V)	16.50
Mushroom, asparagus and pea risotto, with garlic bread	

Mains

100% Fillet Steak Burger	16.50
Chilli mayo, lettuce, tomato, cheddar cheese, onion rings and chips	
	Double up £4
Southern Fried Chicken Burger	16.50
Coleslaw, lettuce, tomato, BBQ sauce and chips	
Crispy Honey Chilli Chicken	16.50
Stir fried vegetables and rice	
Add chips	2.50
Homemade Beef Lasagne	16.50
With salad garnish, garlic bread and chips	
Chinese Style Chicken Curry	16.50
With onions, peas, mushrooms and rice	
Add chips	2.50

Desserts

Ask your server for today's selection of desserts

On the Side

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

Sauces

Peppered sauce, gravy

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

(V) Vegetarian: Some dishes can be made suitable



Wine List

Sparkling	By the Glass	By the Bottle
Prosecco Spumante, Bellino, Italy	8.5	32
Champagne, Moet & Chandon, Imperial		65
Rosé		
Viura, Rosé Diamante, Rioja, Semi Dulce, Spain	7.5	24
Primitivo Rose Appassite, Puliga, Italy	7.5	24
White Wines		
Viura, Rioja, Diamante, Franco-Espanolas, Spain	7.5	24
Fiano da Uve Appassite , Puglia, Italy	7.5	24
Chardonnay, Terre Sicilliane, Barbanera, Italy	8	26
Viura, Rioja, Talla Diamante, Franco-Espanolas, Spain	8	26
Chardonnay, Pian Oro Bianco, Barbanera, Italy	8.5	32
Sauvignon Blanc, Vecciano Super Tuscany, Italy	8.5	32
Assario, Floral Evora Alenj Portugal		40
Chardonnay/Sauvignon & Vermintino , Gigino Bianco, Tuscany, Italy		45
Arinto, Antão Vaz , Cartuxa Branco, , Evora Portugal		50
Arinto, Antão Vaz, Pera Manca Branco, Evora Portugal		100
Red Wines		
Temperanillo, Rioja, Bordon Crianza, Franco-Espanolas, Spain	7.5	26
Cab Sauv/Merlot , AOC Medoc Rose Saint Germain, Franch		28
Sangiovasse, Vino Nobile di Montepulciano, Barbanera, Italy		32
Merlot, AOC Haut Medoc Moulin De la Monte, France		32
Temperanillo, Rioja, Bordon Reserva, Franco-Espanolas, Spain (2017)	9	34
Sangiovasse/Cab Sauv, Collezione Famiglia Vecciano Toscana , Italy	9.5	35
Trincadeira/Alicante Bouschet/Aragonez, Floral, Evora Portugal		40
Temperanillo, Rioja, Bordon Gran Reserva, Franco-Espanolas, Spain	10.5	40
Shiraz/Merlot, Gigino 80 Anniversario, Barbanera	15	50
Temperanillo & Mazuelo, D'Anglade, Bordon Reserva, Spain (6,400 Bottles Made)		50
Trincadeira/Alicante Bouschet/Aragonez, Cartuxa Tinto, Evora Portugal		55
Rioja, Garnacha , Palpito, , 2021 Limited Edition (2,711 Bottles Made)		120
Trincadeira & Aragonez, Pera Manca Tinto, Evora Portugal		500