



## Sunday Menu

2 courses 25 | 3 courses 30 (Steak not included)

### To Start

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<b>Soup of the Day</b>	<b>6.00</b>
With crusty bread roll	
<b>Hot and Spicy Chicken Wings</b>	<b>8.00</b>
With blue cheese dip	
<b>Soft Taco</b>	<b>8.00</b>
Beef brisket with chipotle mayo, crispy onion and lettuce	
<b>Chicken &amp; Bacon Caesar Salad</b>	<b>7.50</b>
Baby gem lettuce, rustic garlic croutons homemade Cesar dressing and parmesan cheese	
<b>Creamy Garlic Mushrooms (V)</b>	<b>7.50</b>
On a toasted Ciabatta with rocket salad	
<b>Goats Cheese Fritter (V)</b>	<b>7.50</b>
With caramelised red onion, wild rocket salad, cranberry puree and candied walnuts	
<b>Cheesy Italian Arancini Balls</b>	<b>8.00</b>
Stuffed with chorizo and mozzarella on a spicy tomato sauce topped with parmesan	
<b>Crispy Coronation Chicken</b>	<b>8.00</b>
On a bed of salad and drizzled in garlic mayo	

### Sunday Specials

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<b>Steak on the Stone (Not included in Courses)</b>	
Chips, salad and a trio of sauces: Choice of	
12 Oz. sirloin	<b>29.95</b>
10 Oz. fillet	<b>32.95</b>
<b>“The Godfather” (Not included in Courses)</b>	<b>39.95</b>
<b>Not for the faint hearted!</b> 20 Oz. Sirloin, chips, salad and a trio of sauces	
<b>Braised Lamb Shank</b>	<b>18.95</b>
Succulent lamb braised for 6 hours, with creamy mash, seasonal vegetables in a rich jus	
<b>Roast Turkey and Ham</b>	<b>18.50</b>
With homemade herb stuffing, fresh market vegetables, creamy mash and roasties	

<b>Grilled Fillet of Sea Bass</b>	<b>18.95</b>
With asparagus, peas, spinach, a creamy chive mash and white wine cream sauce	
<b>Roast Parmesan Chicken</b>	<b>18.95</b>
With herb mash, spinach, broccoli and chorizo cream	
<b>Mushroom Risotto (V)</b>	<b>17.50</b>
Mushroom, asparagus and pea risotto, with garlic bread	

### Mains

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<b>Fillet Steak Burger</b>	<b>17.50</b>
Chilli mayo, lettuce, tomato, cheddar cheese, onion rings and chips	
	<b>Double up £5</b>
<b>Southern Fried Chicken Burger</b>	<b>17.50</b>
Coleslaw, lettuce, tomato, BBQ sauce and chips	
<b>Crispy Honey Chilli Chicken</b>	<b>17.50</b>
Stir fried vegetables and rice	
<b>Add chips</b>	<b>2.50</b>
<b>Homemade Beef Lasagne</b>	<b>17.50</b>
With salad garnish, garlic bread and chips	
<b>Chinese Style Chicken Curry</b>	<b>17.50</b>
With onions, peas, mushrooms and rice	
<b>Add chips</b>	<b>2.50</b>

### Desserts

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Ask your server for today's selection of desserts

<b>On the Side</b>	<b>4.50</b>
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Chunky chips, lattice fries, Caesar salad, winter vegetables, mash, onion rings

<b>Sauces</b>	<b>3.50</b>
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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
<b>Rosé</b>		
Viura, Rosé Diamante, Rioja, Semi Dulce, Spain	7.5	26
Primitivo Rose Appassite, Puliga, Italy	7.5	26
<b>White Wines</b>		
House White	7.5	
Viura, Rioja, Diamante, Franco-Espanolas, Spain	7.5	26
Fiano da Uve Appassite , Puglia, Italy	7.5	26
Viura, Rioja, Talla Diamante, Franco-Espanolas, Spain	8	28
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
<b>Red Wines</b>		
House Red	7.5	
Temperanillo, Rioja, Bordon Crianza, Franco-Espanolas, Spain	7.5	26
Sangiovasse, Vino Nobile di Montepulciano, Barbanera, Italy		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
Sangiovasse/Cab Sauv, <b>V5</b> , blend of 5 vintages Toscana , Italy		40
Shiraz/Merlot, Gigino 80 Anniversario, Barbanera	15	50
Primitivo, Del Salento Collezione, Ngudra, Barbanera		60
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		600

