



Sunday Menu

To Start

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

Sunday Specials

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

Grilled Fillet of Sea Bass	18.95
With asparagus, peas, spinach, a creamy chive mash and white wine cream sauce	

Roast Parmesan Chicken	18.95
With herb mash, spinach, broccoli and chorizo cream	

Mushroom Risotto (V)	17.95
Mushroom, asparagus and pea risotto, with garlic bread	

Mains

Steak Burger	17.50
Chilli mayo, lettuce, tomato, cheddar cheese, onion rings and chips	
	Double up £5

Southern Fried Chicken Burger	17.50
Coleslaw, lettuce, tomato, BBQ sauce and chips	

Crispy Honey Chilli Chicken	17.50
Stir fried vegetables and rice	
Add chips	2.50

Homemade Beef Lasagne	17.95
With salad garnish, garlic bread and chips	

Chinese Style Chicken Curry	17.50
With onions, peas, mushrooms and rice	
Add chips	2.50

Desserts	7.50
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Ask your server for today's selection of desserts

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

Sauces	3.50
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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
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Prosecco Spumante, Bellino, Italy	8.5	32
Champagne, Moët & Chandon, Imperial		65

Rosé

Viura, Rosé Diamante, Rioja, Semi Dulce, Spain	7.5	28
Primitivo Rose Appassite, Puliga, Italy	7.5	28

White Wines

House White	7.5	
Viura, Rioja, Diamante, Franco-Espanolas, Spain	7.5	28
Pinot Grigio, Cara Mica, Italy	7.5	28
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
Reisling, Wunsch et Mann, Alsace, France		40
Albarino, Carlos Villanueva, Riberiro, Spain		40
Chablis, Laurent et Celine Notton, Burgundy, France		50
Arinto, Antão Vaz, Cartuxa Branco, Evora Portugal		50

Red Wines

House Red	7.5	
Temperanillo, Rioja, Bordon Crianza, Franco-Espanolas, Spain	7.5	28
Temperanillo, Rioja, Bordon Reserva, Franco-Espanolas, Spain (2017)	9	34
Sangiovese/Cab Sauv, Collezione Famiglia Vecciano Toscana, Italy	9.5	35
Cotes Du Rhone, Domaine Du Seminaire, Rhone, France		35
Chianti Réserve, Barbanera, Tuscany, Italy		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
Primitivo, Del Salento Collezione, Ngudra, Barbanera		60
Margaux, Château La tour De Mons, Bordeaux, France		70
Pomerol, Fugue De Nenin, 2014, France		80

