



SUNDAY MENU

STARTERS

SOUP OF THE DAY £7

Bakewell Bakery bread, whipped butter (V,GFO)

PRAWN COCKTAIL £9

Greenland prawns, lettuce, cucumber, tomatoes

WHOLE BURRATA £8

Salsa verde, tomato chutney, garlic bread (V,GFO)

GARLIC MUSHROOM ON TOAST £8.50

Creamy wild mushroom, pancetta crumbs, focaccia toast (GFO)

MAINS

TRADITIONAL FISH & CHIPS £18.95

Mushy Peas, lemon wedge, tartare sauce (GF)

PIE OF THE DAY £19.95

Creamy mash potato, seasonal greens, braised red cabbage, rich beef gravy (VO)

SPICED BEAN BURGER £18

Mont Jack cheese, burger sauce, lettuce, tomato, onion rings, fries, slaw (V, VGO, GFO)

ROBIN HOOD BURGER £19.95

Crispy bacon, Monterey Jack, burger sauce, lettuce, tomato, onion rings, fries, slaw (GFO)

CHICKEN BURGER £18

Monterey Jack, siracha mayo, lettuce, tomato, onion rings, fries & slaw (GFO)

SUNDAY ROASTS



All roasts are served with duck fat roast potatoes, mashed potatoes, stuffing, Yorkshire pudding and seasonal vegetables.

STRIPLOIN OF BEEF (GFO) £21

LOIN OF PORK (GFO) £18

ROAST CHICKEN £18

LEG OF LAMB £22

TRIO OF MEATS (BEEF, PORK, CHICKEN) £26

BEETROOT AND GOAT'S CHEESE WELLINGTON

(V, VGO) £18

DESSERTS

BAILEYS AFFOGATO £8

Banana brûlée

CHOCOLATE BROWNIE £7.50

Vanilla ice cream, brownie crumbs

PEAR AND CRANBERRY CRUMBLE £7

Custard (GF)

*PLEASE NOTE OUR MENU EVOLVES WITH THE SEASONS TO BRING YOU THE BEST INGREDIENTS POSSIBLE.
SELECTIONS AND PRICES MAY CHANGE AS WE SOURCE THE FINEST SEASONAL PRODUCTS.

DF – Dairy Free V – Vegetarian VG – Vegan GF – Gluten-Free N – Contains Nuts

We take food allergies and intolerances very seriously. While we strive to prepare dishes that are free from specific allergens upon request, please note that our food is prepared in a kitchen where all major allergens are present. As a result, we cannot guarantee that any dish is completely free from allergens.

If you have a food allergy, intolerance or other dietary restriction, please inform a member of our team before placing your order.