

# SUNDAY MENU

## SMALL PLATES

**PULLED BEEF BRISKET £5.50**  
Nachos, smoked cheese & crispy onions

**SOUP £4.50**  
Soup of the day served with bloomer bread (V)

**CRISPY SQUID £5.50**  
Sea salt & black pepper squid, rocket, sweet chilli and garlic mayo

**CHICKEN WINGS £5.00**  
Crispy fried chicken wings and sour cream

**CROQUETTES £5.00**  
Cheese and beer croquettes with smokey BBQ sauce (V)

**PRAWN SKEWERS £6.50**  
Grilled lemon and garlic prawn skewers

**FISHCAKE £6.50**  
Smoked haddock and salmon fishcake with lemon aioli

**WHEAT BERRY SALAD £5.00**  
Wheat berry, spelt and cous-cous salad with rocket, feta and walnuts (V)

## SUNDAY ROASTS

**TOPSIDE OF BEEF £ 10.95**  
Served with carrots and parsnips, roast potatoes, yorkshire pudding and gravy

**HALF ROAST CHICKEN £ 10.95**  
Served with carrots and parsnips, roast potatoes, yorkshire pudding and gravy

**SLOW COOKED LAMB LEG £ 10.95**  
Served with carrots and parsnips, roast potatoes, yorkshire pudding and gravy

**ROAST LOIN OF PORK £ 10.95**  
Served with crackling, carrots and parsnips, roast potatoes, yorkshire pudding and gravy

**NUT ROAST £ 10.95**  
Served with carrots, parsnips, roast potatoes, yorkshire pudding, gravy (V)

**KIDS ROASTS £7.00**  
Choose a half portion of either beef, pork, nut roast or lamb roast

## KIDS

Mini beef burger, fries, coleslaw

Cumberland sausage, mashed potato, garden peas

Mini mac n cheese with salad

Battered haddock fillet, fries, garden peas

Grilled chicken breast, mashed potato, garden peas

**All kids meals £6.50**  
Served with unlimited cordial and a scoop of ice cream for dessert

## PUDDINGS

**FUDGE BROWNIE £5.50**  
Home made chocolate fudge brownie with salted caramel ice cream

**LEMON TART £5.50**  
Lemon tart served with raspberry sorbet

**STICKY TOFFEE PUDDING £5.50**  
Toffee sauce, vanilla ice cream

**CRUMBLE £5.50**  
Apple and rhubarb crumble, vanilla custard

**ICE CREAM £1.75 p/s**  
Selection of marshfield farm ice creams & sorbets:

Vanilla  
Chocolate  
Lemon sorbet  
Strawberry & clotted cream  
Raspberry sorbet  
Mint  
Salted caramel

### Kitchen opening times

Monday – Wednesday 12pm – 3pm & 6pm – 9pm  
Thursday and Friday 12pm – 3pm & 6pm – 10pm  
Saturday 10am – 10pm  
Sunday 10am – 8pm

All of our dishes are freshly prepared, and as such please be advised that it can take up to 20 minutes for starters and desserts, and 30 minutes for a main course to arrive  
(V) Vegetarian

\* Any drink from our normal happy hour selection

Before you order your food and drinks, please speak to our staff if you have a food allergy or intolerance

## BURGERS

All burgers served in a brioche bun with red cabbage and spring onion slaw, beef tomato, baby gem and skin on fries

**BRITISH PRIME BEEF BURGER £11.00**  
With tomato and shallot relish

**BLUE CHEESE BURGER £12.50**  
Prime British beef burger smothered with blue cheese

**CHORIZO BURGER £12.50**  
Prime British beef burger topped with chorizo

**PULLED PORK BURGER £15.00**  
Prime British beef burger loaded with pulled spicy BBQ pork

**SURF AND TURF BURGER £15.00**  
Prime British beef burger served with garlic prawns

**CHICKEN BURGER £10.50**  
Piri - Piri chicken breast, smokey baconnaise

**LAMB BURGER £12.50**  
Spiced lamb and tzatziki burger

**MUSHROOM BURGER £9.00**  
Double garlic flat mushroom and blue cheese (V)

**HALLOUMI BURGER £11.00**  
Grilled halloumi and roast red pepper (V)

Add smoked Applewood cheese, mature cheddar, streaky bacon, fried egg, avocado, onion rings, flat mushroom, jalepeños for 75p per topping. Swap fries for sweet potato fries for £1

ASK FOR ME NAKED. NO BUN, EXTRA SALAD

## MAIN PLATES

**FISH & CHIPS £12.00**  
Real ale battered haddock fillet, sea salt fries, mushy peas, tartar sauce. Prefer no batter? Ask for me naked!

**COD FILLET £12.00**  
Grilled cod fillet with tomato and caper sauce, lemon and garlic new potatoes and buttered green beans

**RED PEPPER MACARONI £9.00**  
Red pepper, chilli, feta macaroni, rocket and basil salad, Parmesan, garlic bread (V)

**HADDOCK FISHCAKES £14.50**  
Smoked haddock and salmon fishcakes, mixed leaf salad, tartar sauce

**TUNA NIÇOISE £12.50**  
7oz grilled tuna supreme, new potatoes, green beans, tomatoes, anchovies olives and a soft-boiled egg

**CHICKEN SALAD £10.50**  
Piri - piri chicken and roasted red pepper salad with baby gem, sun-dried tomatoes and red onion

**WHEAT BERRY SALAD £10.50**  
Wheat berry, spelt and cous-cous salad with rocket, feta and walnuts (V)

**SAUSAGE AND MASH £10.00**  
Cumberland sausages served with creamy mash potato and onion gravy

Swap your house fries for sweet potato fries for £1.00

## FIXED PRICE MENU

Available Monday – Friday 12pm – 3pm  
CHOOSE ANY MAIN AND A DRINK\* FOR

# 12.95

£2 supplement for ribs, surf and turf burger, pulled pork burger or fishcakes

## BLOODY MARY 6.95

50ML ABSOLUT PEPPAR,  
TOMATO JUICE, LEMON,  
WORCESTER, TABASCO

## WHITE WINES

	125ml	175ml	250ml	Bottle
<b>Les Vignerons Vermentino Colombard</b> France – A light, youthful and crisp dry white wine that has aromas of apple, banana and green leaves	3.25	4.30	5.90	16.95
<b>Sauvignon Blanc, Las Ondas</b> Central Valley, Chile – A fresh, clean and spritzy dry white wine with no shortage of lively fruit	3.50	4.60	6.45	17.95
<b>Chardonnay, Henri Nordoc</b> Languedoc – Unoaked Chardonnay with apple and pear fruit, dry with a subtle smokey finish	3.80	5.10	6.85	20.50
<b>Pinot Grigio, Trefli</b> Veneto, Italy – Pinot Grigio, light, vibrant with fresh, zesty, citrus character	3.75	5.15	7.00	19.95
<b>Chenin Blanc (Bush Vines), Winery of Good Hope</b> Stellenbosch, South Africa – Chenin from South Africa. Honey, apples, cinnamon and spice flavours	3.75	5.05	7.10	20.25
<b>Viognier, Las Ondas</b> Calchagua Valley, Chile – A delicate and scented Viognier that is dry, mid-bodied and crisp on the palate				19.95
<b>Picpoul de Pinet, Grange des Rocs</b> Languedoc - A modern 'gastro pub classic', thirst quenching bone-dry white with mineral, herbal and apple notes				22.50
<b>Rioja Blanco 'Pharos', Bodega Classica</b> Rioja, Spain - Lightly oaked showing pear fruit flavours with a lime twist, a hint of vanilla and a pleasing soft texture				22.95
<b>Entre-Deux-Mers, Chateau Deville</b> Bordeaux - A crunchy Semillon/Sauvignon blend with notes of green apple, gooseberry and an agreeable mineral edge				24.50
<b>Gavi, La Fornace</b> Piedmont, Italy (Cortese) – Notes of green apple, pear-skin and toasted almonds combined with good acidity, mouth weight and a long finish				27.50
<b>Sauvignon De Touraine, Domaine Guy Allion</b> Loire – Gooseberry fool infused with elderflower and summer fruits. A great alternative to more expensive Loire such as Sancerre				27.95
<b>Sauvignon Blanc, Framingham Estate</b> Marlborough, New Zealand – The award winning Framingham proves the regions reputation for world beating Sauvignons is well deserved. Passion fruit, redcurrant and capsicum with a delicious minerality				28.50
<b>Sancerre 'Jeunes Vignes', Domaine Henri Bourgeois</b> Loire - Classic 'young vines' Sauvignon, fresh and mineral, made with true French finesse. The Loire at its best, savour with or without food.				29.95

## RED WINES

	125ml	175ml	250ml	Bottle
<b>Les Vignerons Grenach Pinot Noir</b> France - A mid-light bodied red with soft tannins and a good attack of jammy, juicy red fruit	3.25	4.30	5.90	16.95
<b>Cabernet Sauvignon, Las Ondas</b> Central valley, Chile - Ripe black fruits and oak make up the aroma of this mid bodied red wine	3.50	4.60	6.45	17.95
<b>Merlot, J Moreau et Fils</b> Languedoc, France – Lovely red, from the hot vineyards of Southern France. An uncomplicated hit of bramble berries make this wine somewhat moreish	3.85	4.95	6.95	19.75
<b>Montepulciano d'Abruzzo, Frentano</b> Abruzzo, Italy - This wine is not afraid to be bold! Plum and cherry fruit allied to leathery warmth with an all over chocolate spice layer. Wonderful with lamb burgers and grilled veg	3.75	4.95	6.95	19.95
<b>Shiraz Cabernet, Moyston</b> South Eastern Australia - Comforting and well balanced with a sprinkling of fresh spice and a flourish of pepper	3.65	4.80	6.70	19.75
<b>Petite Syrah, Domaine Mas Montel</b> Languedoc - From a small village near Montpellier, rich bramble fruit is offset by a smattering of black pepper and hints of cinnamon and nutmeg	3.90	5.15	7.20	20.75
<b>Rioja Joven, Vina Abergada</b> Rioja Altesa, Spain - This 'joven' or young style has no oak but plenty of rich berry fruit. Layers of damson and dark berries are intermixed with subtle spice, concentrated yet soft and elegant on the finish.	3.90	5.15	7.20	20.75
<b>Malbec, Santa Julia Organica</b> Mendoza, Argentina - Packed with pure ripe fruit flavours with deeper characterful notes of fig, raisin and chocolate	3.95	5.15	7.20	20.95
<b>Cotes-du-Rhone, Terres du Mistral</b> Rhône, Grenache, Syrah, Carignan - Forest fruits with a hint of violets dusted with peppery spice and wild herbs, a real pleasure				22.75
<b>Pinot Noir, Casa Azul</b> Casablanca, Chile - Charmingly pale in colour, aromas of cherries, violets and the merest hint of vanilla. Bright and ripe on the palate with some fresh savoury notes and soft tannins				22.95
<b>Cabernet Sauvignon, Vinum Africa</b> Stellenbosch, South Africa – Better known for Chenin Blancs, but the Stellenbosch has the perfect climate to produce a cracking Cab/Sauv. Light oaking enhances the Cherry wonderfulness of this beauty				23.95
<b>House Claret', Château Deville, Premieres Cotes de Bordeaux</b> Bordeaux, Merlot, Cabernet Sauvignon/Franc - Full flavoured and juicy, offering plenty of rounded fruit flavours, earthy notes and just enough tannin to hold the structure				25.75
<b>Brouilly, Cret des Garanches</b> Beaujolais, Gamay - Supple yet juicy and is best served on the cooler side of room temperature. Try lightly chilled for summer drinking, it may surprise you				28.50

## ROSÉ WINES

	125ml	175ml	250ml	Bottle
<b>Les Vignerons Grenache Merlot Rose</b> La Mancha, Spain - This off dry quaffer has strawberry flavours by the punnet load. Its ripe, juicy and perfect for a lazy Summer day	3.25	4.30	5.90	16.95
<b>Pinot Grigio Rosado, Rosa Bianca</b> Veneto, Italy - Blushing pink in colour, light and fresh with delicate fruit notably strawberry and cranberry with some ripe, rosy, red apple	3.75	4.95	6.95	19.95
<b>Cotes de Provence Rosé, Carteron 'Elegance'</b> Provence, France - From vineyards ½ an hours Ferrari ride from St Tropez this wines is the epitomy of summer chic. A sensual salmon pink, with floral aromas, raspberry and cherrystone flavours and a firm savoury finish				25.50

## SPARKLING WINES

	Bottle
<b>Prosecco, Cantina Bernardi</b> Veneto, Italy - Who needs a "celebration" to enjoy this charming sparkler. Tantalising notes of apple, pear and lemon, altogether a refreshing alternative to champagne	27.50
<b>Scavi and Ray Frizzante (200 ml mini bottle)</b> Intensely aromatic with a fresh, well balanced and delicate taste from the Italian Veneto	6.50

## CHAMPAGNE

	Bottle
<b>Perrier-Jouet Grand Brut 1846</b> Floral and fruity variations. The Elegance and finesse of an unwavering Style	50.00
<b>Perrier-Jouet Blason Rose</b> A delicious blend of rose and orange flavours. A sensual Freshness	75.00

## COCKTAILS

<b>Kir Royale</b> Crème de cassis topped with Prosecco	6.95
<b>Prosecco Chambord</b> Chambord topped with Prosecco	6.95
<b>Limoncello Prosecco</b> Limoncello topped with Prosecco	6.95
<b>Aperol Spritz</b> Aperol & citrus fruit topped with Prosecco	7.95
<b>Gin Fizz</b> Beefeater gin, fresh lemon juice, sugar and soda	7.95
<b>Bramble</b> Beefeater gin, fresh lemon juice, gomme syrup, creme de mure	7.95
<b>Whiskey Sour</b> Chivas Regal Whiskey, fresh lemon juice, gomme syrup and aromatic bitters	7.95
<b>Paloma</b> Olmeca Tequila, fresh lime juice, gomme syrup and aromatic bitters	7.95
<b>Moscow Mule</b> Absolut Vodka, fresh lime juice, gomme syrup and aromatic bitters, fiery ginger beer.	7.95
<b>Cosmopolitan</b> Absolut Citron, cointreau, cranberry juice, lime juice	7.95
<b>Bloody Mary</b> Absolut Peppar, tomato juice, lemon, Worcester, Tabasco	7.95

## GIN COPA

<b>PREMIUM GIN SERVED WITH FEVER-TREE TONIC IN A COPA DE BALON GLASS</b>		
<b>CLASSIC</b>	SINGLE	DOUBLE
<b>Bedrock</b> Perfect with Fever-Tree Indian tonic Flavour Profile: Citrus Garnish: Lemon peel	5.00	7.25
<b>Sipsmith</b> Perfect with Fever-Tree Indian tonic Flavour Profile: Juniper Garnish: Lime Wedge	5.00	7.25
<b>Beefeater 24</b> Perfect with Fever-Tree Mediterranean tonic Flavour Profile: Citrus Garnish: Pink Grapefruit Twist	5.00	7.25
<b>CONTEMPORARY</b>		
<b>Williams GB</b> Perfect with Fever-Tree Mediterranean tonic Flavour Profile: Juniper Garnish: Ginger and Lemon Slice	5.00	7.25
<b>Bathtub</b> Perfect with Fever-Tree Mediterranean tonic Flavour Profile: Citrus Garnish: Orange Slice	5.00	7.25
<b>Hendricks</b> Perfect with Fever-Tree Elderflower tonic for a floral hit Flavour Profile: Herbaceous Garnish: Cucumber Ribbon	5.00	7.25
<b>UNUSUAL</b>		
<b>Gin Mare</b> Perfect with Fever-Tree Mediterranean tonic Flavour Profile: Herbaceous Garnish: Rosemary Sprig	5.00	7.25
<b>Brockmans</b> Perfect with Fever-Tree Mediterranean tonic Flavour Profile: Aromatic Garnish: Orange slice	5.00	7.25
<b>Star of Bombay</b> Perfect with Fever-Tree Indian tonic Flavour Profile: Floral Garnish: Orange twist and star anise	5.00	7.25

ASK US  
ABOUT  
OUR  
HAPPY  
HOUR