



Sunday Lunch Menu

Starters

Rustic breads with English butter & sea salt with Balsamic oil £4

Freshly prepared Soup with fresh breads £5.75

Rustic Ardennes Pâté with apple & real ale chutney £6

Griddled Polenta, Rocket wrapped in Parma Ham & Parmesan shavings £6

Whitby Whole tail breaded Scampi with tartar dip £6.5

Panko bread crumbed Calamari with leaves & sweet chilli dip £6.5

Baked Camembert with garlic & rosemary & chutney, to share £9

Main plates

8oz 100% beef burger with leaves, steak tomato, sliced gherkin & fresh onions & fries £11.5

Cajun spiced chicken fillet burger with crispy bacon, sour cream, melted Mozzarella & leaves & fries £14
Style your burger for a £1 each, Cheddar, Mozzarella, Chorizo, fried egg, crispy bacon or jalapenos

Tiger Beer Battered fresh Cod fillet, Fat cut chips, pea puree & tartar sauce £12.5

Sunday Roasts

Vegetarian wild rice, Spinach & Honey Roast £12

Sage & Onion stuffed Roasted Chicken breast £12

Roasted boned & rolled Leg of Lamb £14

Striploin of Beef £16

Our roasts are supplied by award winning butcher Joseph Morris & served with roasted potatoes, Melville made Yorkshire pudding & a selection seasonal vegetables on the side

Puddings

Per boule £2.5 Swiss Chocolate, Strawberry, Vanilla Dream, Lemon sorbet, Minted Chocolate chip, Crème Brûlée & Pistachio

Treacle Sponge & custard £5.75

Chocolate Torte with orange infused crème fraîche £6

Apple & Sultana Crumble, Devon custard or Vanilla Dream £6

Baked French Apple flan with Calvados Chantilly cream £6.5

English Cheese board for one £8.5 for two £15

Dessert wine £3 Taylors LBV £3.25

Small print

Sorry our kitchen team do handle nuts & gluten products and therefore by law we cannot state that any dish is 100% gluten or nut free. We do try and remove all bones from our fish, however we do occasionally miss one sorry! There is a discretionary service charge of 10% on all tables of 8 and above- 100% of all tips are shared equally throughout the team