



## Sunday Menu

2 courses 19.00 | 3 courses 23

### To Start

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**Soup of the Day** 4.50  
With crusty bread roll

**Hot and Spicy Chicken Wings** 6.50  
With blue cheese dip

**Chicken & Bacon Caesar Salad** 6.50  
Baby gem lettuce, rustic garlic croutons homemade  
Cesar dressing and parmesan cheese

**Creamy Garlic Mushrooms (V)** 6.50  
On a toasted Ciabatta with rocket salad

**Goats Cheese Fritter (V)** 6.50  
With caramelised red onion, wild rocket salad,  
cranberry puree and candied walnuts

**Cheesy Italian Arancini Balls** 6.50  
Stuffed with ham, pea and mozzarella, served with  
rocket salad and garlic mayo

### Sunday Specials

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**Steak on the Stone (7 supplement)** 26.95  
Chips, salad and a trio of sauces: peppered sauce,  
caramelised red onion and garlic butter  
Choice of 10 Oz. fillet or 12 Oz. sirloin

**"The Godfather" (17 supplement)** 36.95  
**Not for the faint hearted!** 20 Oz. Sirloin, chips,  
salad and a trio of sauces

**Braised Lamb Shank** 15.95  
Succulent lamb braised for 6 hours, with creamy mash,  
seasonal vegetables in a rich lamb and red wine jus

**Roast Turkey and Ham** 15.50  
With homemade herb stuffing, fresh market  
vegetables, creamy mash and roasties

**Grilled Fillet of Sea Bass (2 supplement)** 15.95  
With asparagus, peas, spinach, a creamy chive mash  
and white wine cream sauce

**Roast Parmesan Chicken** 15.95  
With herb mash, spinach, broccoli and chorizo cream

**Mushroom Risotto (V)** 13.95  
Mushroom, asparagus and pea risotto, with garlic  
bread

### Mains

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**100% Fillet Steak Burger** 14.95  
Chilli mayo, lettuce, tomato, cheddar cheese, onion  
rings and chips **Double up £3**

**Homemade Chicken Goujons** 13.95  
With salad, chips and sweet chilli dip

**Crispy Honey Chilli Chicken** 13.95  
Stir fried vegetables and rice  
**Add chips** 1.50

**Homemade Beef Lasagne** 14.50  
With salad garnish, garlic bread and chips

### Desserts

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Ask your server for today's selection of desserts

**On the Side** 3.50

Chunky chips, lattice fries, Caesar salad, winter  
vegetables, mash, onion rings

**Sauces** 2.50

Peppered sauce, gravy

**Dips** 0.50

Mayonnaise, sweet chilli, garlic mayo, chilli mayo, BBQ

**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, Quadri, Veneto, Italy	5.95	25
Champagne, Moët & Chandon, Imperial		65
<b>Rosé</b>		
Rosé d'Anjou, Domaine de L'Ambroisie, Loire, France	5.50	19
<i>Classic, fruity balanced Rosé with fresh strawberry flavours</i>		
<b>White Wines</b>		
House White	5.50	19
Pecorino, La Piuma, Terre di Chieti, Italy	5.50	19
Chenin Blanc, Long Beach, South Africa		21
Chardonnay, Cefiro Reserva, Casablanca Valley, Chile		23
Sauvignon Blanc, Heart of Stone, Marlborough, New Zealand		25
Albarino, Castro Martin, Rias Baixas, Spain		30
<b>Red Wines</b>		
House Red	5.50	19
Sangiovese, Galileo Rosso, Tuscany, Italy	5.50	19
Côtes du Rhône, Réserve des Armoiries, France		20
Rioja, Paco Garcia, Seis, Spain (Organic)		25
Syrah, Finca Antigua(Organic), La Mancha Spain		25
Pinot Noir, Villa Wolf, Pfalz, Germany		26
Malbec, Finca Sopenia, Mendoza, Argentina		30
Cabernet Sauvignon, Rustenberg, John x Merrimen, Stellenbosch, SA		33