



Sunday Menu

2 courses 21.00 | 3 courses 25.00

To Start

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 chorizo and mozzarella, with salad and garlic mayo	

Sunday Specials

Steak on the Stone (8 supplement)	27.95
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” (18 supplement)	37.95
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 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) **14.95**
Mushroom, asparagus and pea risotto, with garlic bread

Mains

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

Homemade Chicken Goujons **15.50**
With salad, chips and sweet chilli dip

Crispy Honey Chilli Chicken **15.50**
Stir fried vegetables and rice
Add chips **1.50**

Homemade Beef Lasagne **15.50**
With salad garnish, garlic bread and chips

Desserts **6.00**

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 **3.00**

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	6.95	26
Champagne, Moet & Chandon, Imperial		65
Rosé		
Rosé d'Anjou, Domaine de L'Ambroisie, Loire, France	6.00	21
<i>Classic, fruity balanced Rosé with fresh strawberry flavours</i>		
White Wines		
House White	6.00	21
Pecorino, La Piuma, Terre di Chieti, Italy	6.00	21
Chenin Blanc, Long Beach, South Africa		23
Chardonnay, Cefiro Reserva, Casablanca Valley, Chile		24
Rioja, Talla Diamante, Franco-Espanolas, Spain		25
Sauvignon Blanc, Heart of Stone, Marlborough, New Zealand		26
Albarino, Castro Martin, Rias Biexas, Spain		35
Rioja, Bordon Reserva, Vila Sol Franco-Espanolas, Spain (6 years old)		40
Red Wines		
House Red	6.00	21
Sangiovese, Galileo Rosso, Tuscany, Italy	6.00	21
Côtes du Rhône, Réserve des Armoiries, France		23
Rioja, Bordon Crianza, Franco-Espanolas, Spain		26
Pinot Noir, Villa Wolf, Pfalz, Germany		26
Malbec, Finca Sopenia, Mendoza, Argentina		30
Rioja, Bordon Reserva, Franco-Espanolas, Spain (6 years old)		32
Cabernet Sauvignon, Rustenberg, John x Merrimen, Stellenbosch, SA		33
Rioja, Bordon Gran Reserva, Franco-Espanolas, Spain (2012)		40