

Sunday Menu

2 courses 22.00 | 3 courses 26.00

To Start

Soup of the Day With crusty bread roll	4.95
Hot and Spicy Chicken Wings With blue cheese dip	6.95
Soft Taco Beef brisket with chipotle mayo, crispy onion and lettuc	6.95 e
Chicken & Bacon Caesar Salad Baby gem lettuce, rustic garlic croutons homemade Ce dressing and parmesan cheese	6.95 sar
Creamy Garlic Mushrooms (V) On a toasted Ciabatta with rocket salad	6.95
Goats Cheese Fritter (V) With caramelised red onion, wild rocket salad, cranberr puree and candied walnuts	6.95 У
Cheesy Italian Arancini Balls Stuffed with chorizo and mozzarella on a spicy tomato topped with parmesan	6.95 sauce
Crispy Coronation Chicken On a bed of salad and drizzled in garlic mayo	6.95
Sunday Specials	
Steak on the Stone (9 supplement)	28.95

Steak on the Stone (9 supplement) Chips, salad and a trio of sauces: peppered sauc caramelised red onion and garlic butter Choice of 10 Oz. fillet or 12 Oz. sirloin	28.95 æ,
"The Godfather" (18 supplement) Not for the faint hearted! 20 Oz. Sirloin, ch salad and a trio of sauces	37.95 ips,
Braised Lamb Shank Succulent lamb braised for 6 hours, with creamy seasonal vegetables in a rich jus	16.95 mash,
Roast Turkey and Ham With homemade herb stuffing, fresh market vegetables, creamy mash and roasties	16.50
Grilled Fillet of Sea Bass (2 supplement) With asparagus, peas, spinach, a creamy chive r and champagne cream sauce	16.95 nash

Roast Parmesan Chicken With herb mash, spinach, broccoli and chorizo c	16.95 ream
Mushroom Risotto (V) Mushroom, asparagus and pea risotto, with garli bread	14.95 c
Mains	
100% Fillet Steak BurgerChilli mayo, lettuce, tomato, cheddar cheese, onrings and chipsDouble	
Southern Fried Chicken Burger Coleslaw, lettuce, tomato, BBQ sauce and chips	15.95
Crispy Honey Chilli Chicken Stir fried vegetables and rice Add chips	15.50 1.50
Homemade Beef Lasagne With salad garnish, garlic bread and chips	15.50
Chinese Style Chicken Curry 16.50 With onions, peas, mushrooms and rice Add chips	2.00

Desserts 6.00

Ask your server for today's selection of desserts

On the Side	3.50
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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	7.5	30
Champagne, Moet & Chandon, Imperial		65
Rosé		
Rosé Diamante, Rioja, Semi Dulce, Spain	6	22
Rose , Primitivo Rose Appassite, Loire, Italy	6.5	24
Rose Vecciano - Barbarena, Tuscany, Italy		28
White Wines		
House White	6	22
Puglia, Fiano da Uve Appassite , Duca di Sasseta, Italy		24
Chardonnay,Terre Sicilliane, Barbanera, Italy	7	26
Rioja, Talla Diamante, Franco-Espanolas, Spain	7	26
Pian Oro - Toscana Bianco, Barbanera, Italy	7.5	28
Vecciano – Sauvignon Blanc, Tuscany, Italy	8	30
Red Wines		
House Red	6	22
Sangiovese, Barbarena , Tuscany, Italy	6.5	24
Rioja, Bordon Crianza, Franco-Espanolas, Spain	6.5	26
AOC Medoc Rose Saint Germain, Franch		28
Legami Ottenuto Appassite, Duca di Sasseta, Italy		28
Rioja, Bordon Reserva, Franco-Espanolas, Spain (2016)	8.5	32
Vino Nobile di Montepulciano, Barbarena, Italy		32
AOC Haut Medoc Moulin De la Monte, France		32
Collezione Famigalia Vecciano Toscana , Italy	9.5	35
Rioja, Bordon Gran Reserva, Franco-Espanolas, Spain (2012)	10.5	40
Gigino 80 Anniversario, Barbanera		45
D'Anglade, Bordon Reserva, Spain (2016) (8,000 Bottles Made)		45
Palpito, Rioja, Garnacha, 2021 Limited Edition (2,711 Bottles I	Made)	90