Sunday

A Great Way to Start

CHEESY BUTTON MUSHROOM BRUSCHETTA (V) 5.29
Sautéed then treated with double cream, mozzarella, Tate Valley Cheddar and Stilton**, 407*g *(2)*

PIMPS & CRANBERRY DUO 5.29
Crispy coated pimento and potato breadcrumbed coliseum steaks, with lemon mayo. *(3) 62*g

GRILLED CHICKEN & CHORIZO SKEWERS 5.29
With sautéed peppers and onion, drizzled with sweet chilli sauce. *498*g *(2)*

SOUTHERN-FRIED CHICKEN GOUJONS 4.79
With a deliciously sticky BBQ sauce. *465*g *(2)*

BAKED SMOKED HADDOCK & CHEESE FISHCAKE 5.49
Breaded fishcake with smoked cheese served with sweet chilli sauce, an avocado, slow-roasted tomato & cucumber salad and tartare sauce. *488*g *(2)*

VEGETABLE GYOZA (VG/M) 5.49
Japanese style dumplings glazed with sweet chilli sauce and toasted sesame seeds. *108*g *(2)*

SMOKED BRITISH CHICKEN & RED ONION MARMALADE TERRINE 5.49
With toasted bread and caramelised onion chutney. *102*g *(2)*

LOBSTER & SEAFOOD COCKTAIL 5.49
In a Pizzaria Marie Rose sauce, with rustic bread and butter. *416*g *(2)*

SEASONAL SOUP OF THE DAY 4.49
Ask a team member for today's options and calorie information – served with rustic bread

Sunday Best

Our hearty roasts are served with a Yorkshire pudding, crisp roast potatoes, butternut mash, a roast parsnip, red onion and carrot medley, Savoy cabbage and peas and fashings of rich beef gravy.

Indulgence, what Sundays were made for. All of our roasts include bottomless Yorkshire, roast potatoes and gravy!

+£3.50 for pork Yorkshire pudding | +£1.80 for pork* roast potatoes | +£5.50 for pork* beef gravy jug | +£2.60 for pork* vegetarian gravy jug*

HAND-CARVED SIRLOIN OF BEEF 10.99 *(1)*

HAND-CARVED ROAST LOIN OF PORK 10.49
Served with crackling. *(1)*

HAND-CARVED TURKEY 10.99
With pork, orange & sag stuffing. *(1)*
Goes great with Jacob's Creek Chardonnay

ROAST LAMB SHANK 12.49
Slow-cooked lamb with a wonderfully rich minted rosemary & red wine sauce. *(1)*

TRIPLE ROAST 12.99
Hand-carved sirloin of beef, pork loin and turkey, with pork, orange & sag stuffing and gravy. *(1)*

MUSHROOM WELLINGTON (V) 10.99
Chestnut mushroom with wilted spinach, onions, garlic and brown rice encased in golden puff pastry and served with vegetarian gravy. *(1)*

KIDS ROAST
Hand-carved sirloin of beef 5.99 *(1)*
Hand-carved turkey *(1)* or pork loin 5.49
or Vegetarian option (V) *(1)* 4.99

Roast Add-Ons

Go large add an extra slice of hand-carved sirloin of beef *(1)* 2.99, **pork loin** *(1)* 1.80 or **turkey** *(1)* 1.99

Pigs-in-blankets *(1)* 2.49

Cauliflower cheese (V) *(1)* 1.99

Pork, orange & fig stuffing *(1)* 1.99

Home Comforts

Pie of the day

CHOOSE BEEF 11.99 OR CHICKEN 10.99
Served with buttery mashed potato, glazed seasonal vegetables and rich beef gravy

Ask a team member to see today's options and calorie information

SIGNATURE HUNTER'S CHICKEN 10.99
Grilled chicken breast topped with streaky bacon, melted mozzarella, Cheddar and a delicious sticky BBQ sauce, set on marinara sauce – served with triple-cooked chips, home-baked beans, onion rings, peas and a grilled tomato. *1216 kcal*
Goes great with Jacob's Creek Chardonnay

LASAGNE 9.99
Beef & pork mince with smoked bacon in a rich red wine ragù, served with garlic bread and a dressed side salad with soya beans and a sesame seed ciabatta. *728 kcal*

SMOKED CHEESE & BEETROOT TART (VG) 10.49
A vegan cheese, butternut squash & onion chutney filling, encased in a brown pastry tart, with a vegan tomato, brown rice, kale, soya beans, sesame seed & roast baby potato dressed house salad. *966 kcal*

The Grill

All of our grills are served with triple-cooked chunky chips, beer-battered onion rings, button mushrooms and a grilled tomato

8oz RUMP STEAK 16.49
A classic, flavoursome cut, marinated for a minimum of 24hrs. *838 kcal*
Pairs wonderfully with Cellia Selected Malbec

10oz RIB-EYE STEAK 19.99
A richly marbled cut, matured for a minimum of 21 days. *1215 kcal*

10oz HORSESHOE GAMMON STEAK 10.49
Smothered with maple-flavour mustard & apple glaze and topped with fried free-range egg. *778 kcal*

Add a steak topper

Peppercorn sauce *+48 kcal* 1.99
Contains *Brandy*

Beer-battered onion rings *+397 kcal* 2.99
Fried free-range egg *+191 kcal* 1.99
Panko-breadcrumbed calamari strips *+571 kcal* 1.99
Breaded scampi *+535 kcal* 1.99

Burger Bar

All of our burgers are served in a soft glazed bun, accompanied with fries and a deliciously sticky BBQ dip (unless stated otherwise)

CHEESE AND BACON (V) *(1)*
Beef burger topped with a melted cheese slice, crispy streaky bacon, burger sauce, ketchup, lettuce and chopped pickle gherkin. *1076 kcal*
Add another beef burger +298 kcal and make it a double for 1.49

SMOTHERED CHICKEN (V)
Rosemary-&-buttermilk coated chicken fillet, topped with melted cheese slices, crispy streaky bacon and BBQ sauce, mayo, lettuce and chopped pickle and onion. *1086 kcal*
Add another beef burger +298 kcal and make it a double for 1.49

WEGGIE (V) 10.49
Choose from Morningstar Mountains* *390 kcal* or Louisiana* Chick'n plant-based burger *(1)* 409 kcal
Layered with red pepper & sesame houmous, spinach, smoky soya and a melted cheese slice and served with tortilla nachos.
Swap the cheese for Violife grated mature (VG/M) +18 kcal*
Try our vegan friendly Santa Rita 120 Merlot

Top it off

Why not add one or more of the following toppings:

Beer-battered onion rings (V/M) *+397 kcal* 2.99
Fried free-range egg (V) *+191 kcal* 1.99
Button mushrooms (V/M) *20 kcal* 99p
Beef burger *+298 kcal* 1.99
Beef chuck & brisket Burger *+188 kcal* 1.99
Rosemary & buttermilk coated chicken burger *+212 kcal* 1.79

Upgrade your fries to loaded fries for an extra 1.99

only 99p

Adults need around 2000 kcal a day.

From The Ocean

BREADED SCAMPI 10.49
Served with triple-cooked chunky chips, tartare sauce and garden peas. *943 kcal*
Swap to mushy peas +36 kcal

HAND-BATTERED COD* AND CHIPS 11.49
Cooked until golden and crispy, our hand-battered cod is served with triple-cooked chunky chips, tartare sauce and garden peas. *1086 kcal*
Swap to mushy peas +36 kcal
Add bread and butter +224 kcal for 0.99
Pair with our Petite Rondo Pipeau de Pinet

BAKED SMOKED HADDOCK & CHEESE FISHCAKE 5.49
Breaded fishcake with melted cheese, served on an avocado, soya bean & slow-roasted tomato mixed salad and finished with a lemon & herb dressing, with an omega & sesame seed sprinkle. *766 kcal*

Pasta & Salad

SUPER BOWL SALAD (VG) 10.49
A baby spinach, pea, soya bean, quinoa, brown rice & kale mixed salad, with slow-roasted tomatoes, almond pesto tomatoes, broccoli, avocado and red pepper & sesame houmous, with an omega & sesame seed sprinkle. *669 kcal*
Add a grilled salmon fillet +207 kcal 3.29, sea bass fillet +176 kcal 3.99 or chicken breast for +186 kcal 1.99

GRILLED CHICKEN & CRISPY BACON SALAD 10.49
Served on a bed of an avocado and soya bean & slow-roasted tomato mixed salad and finished with a lemon & herb dressing, with an omega & sesame seed sprinkle. *562 kcal*
Add a grilled salmon fillet +207 kcal 3.29, sea bass fillet +176 kcal 3.99 or chicken breast +186 kcal for 1.99

Sides

TRIPLE-COOKED CHUNKY CHIPS (V) *420 kcal* 2.99

FRIES (V) *601 kcal* 2.99

SWEET POTATO FRIES (V) *513 kcal* 3.49

BEER-BATTERED ONION RINGS (V/M) *397 kcal* 2.99

GARLIC BREAD (V) *1013 kcal* 2.99
with melted cheese (V) *1138 kcal* 3.49

BUTTERY MASHED POTATO (V) *328 kcal* 2.99

BABY POTATOES (VG) *149 kcal* 2.49

DRESSED SIDE SALAD (VG) 2.99
Mixed leaves with a lemon & olive oil dressing, cucumber, onion, avocado, peppers, soya beans and tomatoes, finished with an omega & sesame seed sprinkle. *150 kcal*

GLAZED SEASONAL VEGETABLES (V) *74 kcal* 2.49

Desserts

SALTED CARAMEL IRISH CREAM & VODKA MARTINI BAR (V) 4.79
Served with vanilla ice cream and two sauces – caramel and Belgian chocolate. *645 kcal*

CHOCOLATE FUDGE CAKE (V) 4.49
With pear choice of custard *(V) 1 kcal*, cream *(V) 160 kcal* or ice cream *(V) 262 kcal*

STICKY TOFFEE RUM SPONGE (V) 4.29
Served with your choice of custard *(V) 1 kcal*, cream *(V) 160 kcal* or vanilla ice cream *(V) 262 kcal*

CHERRY BROWNIE CHEESECAKE (V) 4.29
Contains *Almond Milk*
Served with vanilla ice cream and a raspberry coulis *(V) 1 kcal* or **served with vanilla non-dairy ice dessert (VG/M)** *(1) 1 kcal*

BREAD & BUTTER PUDDING DIPPING FINGERS (V) 4.79
Drizzled with caramel sauce and served with custard and vanilla ice cream. *686 kcal*

CRUMBLE OF THE DAY 4.49
Served with custard, cream or ice cream
Ask a team member to see today's options and calorie information

BAILEYS PROFITEROLES (V) 4.29
Choux pastry with a creamy Baileys-filling topped Belgian chocolate sauce. *438 kcal*

ETON MESS SUNDAE (V) 4.79
Fresh strawberries, vanilla ice cream and broken meringue, bound with raspberry coulis and topped with whipped cream. *448 kcal*

VANILLA ICE CREAM (V) *193 kcal* **OR VANILLA NON-DAIRY ICED DESSERT (VG)** *(1) 165 kcal* 2.79

CHEESE PLATE (V) 5.49
A selection of British cheeses, served with black grapes, caramelised red onion chutney and Carr's* water biscuits. *1043 kcal*

Mini Desserts

Not enough room for a big dessert?
Why not enjoy one of our mini desserts!

Buy one for 1.79 or all four for 5.49

Choose from:
BAILEYS PROFITEROLES (V) *208 kcal*

CHERRY BROWNIE CHEESECAKE (VG/M)
Contains *Almond Milk* *(1) 162 kcal*

BREAD & BUTTER PUDDING FINGERS (V) *147 kcal*

CHOCOLATE SALTED CARAMEL IRISH CREAM & VODKA MARTINI BAR (V) *246 kcal*

(V) Suitable for vegetarians. (VG) Suitable for vegans. (VG/M) Made with vegan ingredients, however, produced in a factory which handles non-vegan ingredients, with a may contain warning. (V/M) Made with vegetarian ingredients, however, produced in a factory which handles non-vegan ingredients, with a may contain warning. Please note that we do not operate a dedicated vegetarian/vegan kitchen.
Pairs with Jacob's Creek Chardonnay

All allergen information is available for all dishes. Please ask a team member, before you order your food and drink, as menus do not list all ingredients. We have taken all reasonable care to ensure that the information we provide is accurate. We source our ingredients from suppliers that produce our tastiest free-from allergens, cross-contamination, as we do not have a dedicated allergen free kitchen, is controlled but we can not guarantee that it will not affect allergen sensitive. Even if you have eaten a dish previously, please inform staff of any food allergy or intolerance you have before ordering and ensure you inform your server of the dish you have ordered. Our kitchen does prepare meals using products that may define any free-from traces, #Milk and products dairy, may contain nuts, lupin and/or shell. All weights are approximate and are taken before cooking. Our menu is based on seasonal ingredients and availability may change. Please ask our Manager, Supervisor or Duty Manager for assistance. Prices include VAT at the current rate. Prices are subject to change without notice. We reserve the right to withdraw/change offers (without notice) at any time. Prices are in pounds sterling and are valid for a limited period. Our menu is based on seasonal ingredients and availability may change. Please ask our Manager, Supervisor or Duty Manager for assistance. Prices include VAT at the current rate (rates may change), and are subject to change without notice. Our kitchen does prepare meals using products that may contain nuts, lupin and/or shell. All weights are approximate and are taken before cooking. Our kitchen does prepare meals using products that may contain #Milk and products dairy. Our kitchen does prepare meals using products that may contain Sesame Seeds. Our kitchen does prepare meals using products that may contain Mustard.

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