

# Sunday Lunch

<b>1 Course</b>	<b>11.95</b>
<b>2 Courses</b>	<b>14.95</b>
<b>3 Courses</b>	<b>17.45</b>

## Starters

### Mediterranean Roast Vegetable Bruschetta ▼

Toasted bruschetta topped with roast courgettes, roasted red peppers and tomatoes, finished with mozzarella and fresh herbs.

### Tomato and Basil Pesto Salad ▼

Torn mozzarella with tomatoes, finished with rocket and fresh basil.

### Calamari

Calamari with a dusting of salt and pepper with a fresh lime, chilli and coriander mayonnaise.

### Ham Hock Terrine

Chunky ham hock flavoured with parsley and mustard seeds, served with pickled cucumber and sour dough bread.

## Mains *Choose from*

### Stuffed Pork Belly Roll

British pork belly stuffed with a mushroom and leek pate.

### Black Pepper Crusted Beef Rib

Slow roasted beef rib with a cracked black pepper crust.

### Garlic and Lemon Chicken

Succulent chicken roasted with fresh lemons and basted in garlic butter.

### Stuffed Red Pepper ▼

Roasted red bell pepper stuffed with Mediterranean vegetables.

## All Served with

Garlic and rosemary oven roasted potatoes, seasoned buttery carrots and broccoli, homemade Yorkshire puddings & sage and onion stuffing.

## Desserts

### Chocolate Melt

Indulgent and rich with a gooey chocolate middle, served with vanilla ice cream.

### Passion Fruit and Mango Cheesecake

A coconut and oat biscuit base topped with oven baked vanilla cheesecake and finished with a passion fruit sauce and a scoop of mango sorbet.

### Eton Mess

Our version of the traditional English dessert. A smashed raspberry and white chocolate meringue topped with fresh cream and strawberry compote.

### Tiramisu

Coffee soaked sponges layered with zabaglione cream and finished with vanilla ice cream.

## Extras

Serving of Meat	2.50
Yorkshire Pudding	1.00
Sausage	1.00
Extra Stuffing	1.00

## Children's Mains - 4.95

### Children's Meal Deal

Main, Dessert + Drink for only 7.95

*Choose any Roast - Half Portion*

### Pork Belly

### Roast Beef

### Chicken

### Stuffed Pepper ▼

### Penne Pomodoro ▼

Pasta with a classic tomato sauce.

### Penne Bolognese

Prime lean minced beef in our classic sauce.

## Children's desserts

### Brownie and Ice Cream

### Nutella Pancakes

### Ice Cream

### Cookie and Ice Cream

**Food allergies and intolerances: ▼** Suitable for vegetarians

*Allergies. We use allergens in our kitchens as part of the preparation of food. We also cook different foods in the same equipment. Please advise us of any allergies on every visit to our restaurants as our recipes are subject to change and we occasionally substitute products. Full allergen information from items on our menu is available on request. Should you require more detailed information related to any 'may contain' or cooking process, please discuss with your server. To the best of our knowledge, the foods on our menus do not contain genetically modified soya or maize. All menu items may contain ingredients not listed in the menu description. All menu items are subject to availability. Some meat/fish dishes may contain small bones. All prices include VAT. Weights are approximate and uncooked.*



# Wine list

## White

**Ponte Giò Bianco** *Italy*  
Very light and neutral, revealing just a hint of green fruit.  
Bottle **17.25** | 250ml **6.10** | 175ml **4.40** | 125ml **3.25**

**Plate 95 Sauvignon Blanc Valle Central** *Chile*  
Fresh and zesty with ripe tropical fruit flavours.  
Bottle **17.75** | 250ml **6.25** | 175ml **4.65** | 125ml **3.30**

**Brightside Pinot Grigio** *South Africa*  
Tropical fruit aromas with subtle guava and pink grapefruit.  
Bottle **17.95** | 250ml **6.40** | 175ml **4.75** | 125ml **3.40**

**Woolshed Chardonnay** *Australia*  
A crisp dry white wine with juicy textures. Bottle **21.25**

**Cloud Island Sauvignon Blanc** *New Zealand*  
Fresh and juicy with tropical fruit flavours and zingy acidity. Bottle **21.95**

## Rosé

**Jack and Gina Zinfandel Rosé** *California*  
Light bodied medium-sweet rosé.  
Bottle **17.50** | 250ml **6.25** | 175ml **4.50** | 125ml **3.30**

**Lyric Pinot Grigio Blush** *Italy*  
Fresh and youthful dry rosé.  
Bottle **17.75** | 250ml **6.25** | 175ml **4.65** | 125ml **3.30**

# Beer & Cider

## Draught

**San Miguel** Pint **4.70**  
**Carlsberg** Pint **4.25**

## Bottled

**Peroni** 330ml **4.25**  
**Old Speckled Hen** 500ml **4.45**  
**Corona** 330ml **4.25**  
**Kopparberg Naked Apple or Strawberry & Lime** 500ml **5.35**  
**Crabbies Ginger Beer** 500ml **5.55**

## Red

**Ponte Giò Rosso** *Italy*  
Fruity and spicy with a nice balance of tannin.  
Bottle **17.25** | 250ml **6.10** | 175ml **4.40** | 125ml **3.25**

**Clockwork Raven Merlot** *Chile*  
Rich, spicy & full of berry flavours.  
Bottle **17.75** | 250ml **6.25** | 175ml **4.65** | 125ml **3.30**

**Spearwood Shiraz** *Australia*  
Juicy red with plum and pomegranate flavours.  
Bottle **19.25** | 250ml **7.15** | 175ml **4.95** | 125ml **3.55**

**Chianti Vernaiolo, Rocca delle Macie** *Italy*  
A mid-bodied warming red with damson and spice aromas. Bottle **19.95**

**Andean Vine Y Malbec 2015** *Argentina*  
Refined and complex with dark fruit, spice and oak aromas. Bottle **21.95**

## Sparkling

**Prosecco Viticoltori Ponte** *Italy*  
Dry and crisp with a creamy finish.  
Bottle **23.95** | 125ml **6.30**

**Ponte Aurora Rosé** *Italy*  
Cherry pink in colour with a decent amount of sparkle, this is a light and off-dry sparkling rosé.  
Bottle **23.95**

**H. Lanvin & Fils Brut NV Champagne** *France*  
Golden in colour, fresh with a toasty palate.  
Bottle **43.75**

# Soft drinks

**J20** **3.25**  
**Britvic 55 Apple** **2.95**  
**Pepsi Bottle** **2.95**  
**Pepsi Max** Child **1.45** | Small **2.90** | Reg. **3.30**  
**Lemonade** Child **1.45** | Small **2.90** | Reg. **3.30**  
**Orange/Apple Juice** Reg. **1.75** | Large **2.95**