

SUNDAY MENU

2 Courses £24 ----- 3 Courses £28

Creamy Garlic Mushrooms (VE)(V)

A combination of mixed mushrooms served in a creamy garlic sauce on toasted ciabatta

N'duja Scotch Egg

Served with sweet chilli jam

Smoked Mackerel Paté (GF)*

Served with toasted bruschetta

BBQ Burnt Ends (GF)*

slow cooked bbq beef brisket, on a bed of sesame slaw

Panko Coated Brie (V)

Served on a bed of caramelised onions and rocket

Choice of Roast Meat or Pickerels Vegan Bake

Roast Potatoes, Yorkshire Pudding, Glazed Parsnips & Carrots, Buttered Cabbage, Cauliflower Cheese & Gravy

Pan Fried Chorizo Seabass (GF)*

Served with crushed new potatoes, tenderstem brocolli and a chorizo butter sauce

Smoked Pancetta Cheeseburger

Beef & pancetta patty topped with smoked cheddar, tomato, gherkins, salad & bacon jam in a brioche bun, served with hand cut chips, onion rings & salad

Butternut Squash Macaroni Cheese (V)

Topped with crispy sage

Spiced Aubergine Flatbread (VE)

Add Halloumi (V)

Morrocan spiced aubergine and chickpea stew served on a grilled flatbread with houmous & sesame slaw

Salted Caramel Chocolate Brownie & Ice cream (GF)

Sticky Toffee Pudding (VE) (V)

Cherry Crumble Tart

White Chocolate & Raspberry Brioche Pudding

Ginger & Orange Cheesecake

* GF* means there are gluten free versions of the dish available upon request. Please make your server aware of any allergens. V is Vegetarian & VE is Vegan.