



## SUNDAY MENU

Our kitchen works with the seasons to create hearty British inspired dishes, celebrating local produce wherever possible.

### SMALL BITES

- Gordal piquanté olives (F,N,S) | 5
- Gilda bakery sourdough bread, sea salt butter, rapeseed oil & balsamic vinegar (D,G,S,V) | 6
- Roasted beetroot hummus, basil pesto, pasta crisp, toasted pitta (D,G,N,SS) | 6

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, M - MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY, V - VEGETARIAN, VG - VEGAN)

### STARTERS

- Chef's soup of the day, Gilda bread (G,VG) | 8.5  
Vegan without butter
- Wild mushrooms on toast, gorgonzola, roquette & balsamic vinegar (D,E,G) | 10
- Confit heritage tomato, black olive tapenade, mozzarella, purple basil & garlic crouton (D,E,G,S) | 10
- Fajita spiced scotch egg, tomato salsa, guacamole, sour cream (D,E,G,S) | 10.5
- Smoked chicken & ham hock terrine, chefs pickle, toasted bread (G,M,S,P) | 12
- Prawn cocktail, smoked paprika, Marie rose sauce, crisp baby gem, lemon, brown bread (CR,D,E,G,M) | 13

### ROASTS

- Chicken supreme, stuffed with Cumberland sausage meat (D,E,G,S) | 24
  - Slow roasted pork belly, fennel & sea salt crackling (D,E,G,S) | 25
  - Roast sirloin of dry aged beef (D,E,G,S) | 27
  - Combination roast, roast sirloin & roast pork (D,E,G,S) | 30
- All of the above served with a Yorkshire pudding, roast potatoes, seasonal vegetables, cauliflower cheese & red wine jus
- Roast mushroom & nut Wellington (G,M,N,P,V,VG) | 22

### Add a side of

- Pigs n blankets (G,S) | 7.5

## FROM THE SEA

Local beer battered fish, chunky chips, garden peas, tartare, curry sauce (D,E,F,G,M,P) | 21

Tiger prawn & hot smoked salmon linguine, creamy pesto, rocket, Parmesan, chard lemon (D,G,MO,S) | 26

## FROM THE LAND

Tofu Thai red curry, purple sprouting broccoli, pak choi, Chinese leaf, basmati rice, poppadom (G,S,SY,VG) | 22

Double aged rump steak burger, toasted bun, burger cheese, gherkin ketchup, American mustard, house slaw, skin on fries (C,D,E,G,M,P) | 22

Add smoked streaky bacon £2

## FROM THE GRILL

Barnsley lamb chop 250g (D) | 28

Dry aged fillet steak 225g (D) | 41

All are aged for 30 days in a Himalayan salt chamber and are served with fries, grilled beef tomato, grilled flat mushroom & a choice of blue cheese (D,G), peppercorn (D,S), chimmi churri, garlic butter sauce (D) or red wine jus (C,S)

## SIDES

Skin on French fries (V) | 4

Purple sprouting broccoli, garlic butter (D,V) | 6

Cauliflower cheese (D,V) | 7

Leek mac 'n' cheese, herb crumb (D,G,M,P,V) | 7

Truffle & Parmesan chunky chips (D,V) | 8

## PUDDINGS & CHEESES

Fresh fruit & sherry trifle, peanut praline (G,N,SY,VG) | 9

Gypsy tart, malt Crème fraîche (D,E,G) | 9

Double chocolate brownie, chocolate ice cream (D,E) | 10

Rhubarb & custard cheesecake, compressed forced rhubarb (D,G) | 10

Sticky toffee pudding, vanilla ice cream (D,E,N) | 11

Selection of 3 cheeses, miller crackers, chutney, pickles & fruit (D,G,S,V) | 15

Biscoff Affogato, caramel sauce, café curl (D,E,G,V) | 7.5

Vegan vanilla ice cream available



If you have any food allergies or an intolerance query, please speak to the shift manager so they can advise correctly. A discretionary service charge of 10% will be added to tables of 6 and above. All prices include VAT.