

Sunday Menu

Starters

Garlic and lemon marinated nocellara olives (VG) (GF)	4
Selection of freshly baked breads, flavoured butter (V)	3
Tomato and olive bruschetta (VG) (GFO)	6
Antipasti for two. Bread, olives, cured meats, mozzarella	10

Mains

All roast meats are locally reared, served with a Yorkshire pudding, roast potatoes, stuffing and rosemary gravy.

Roast sirloin of beef	16.5
Roast breast of chicken	13.5
Vegetarian haggis (V)	13
+ Cauliflower cheese	4.5
Kids roast beef	9
Kids roast chicken	8

Other Mains

Falafel with cauliflower tabbouleh, red lentil dahl and cumin flatbread (ve)	11.95
Salmon with caper butter, new potatoes and greens	14.5

Desserts

Chocolate brownie with cherry compote, honeycomb and ice cream (VG)	7
Apple crumble, vanilla ice cream (VG)	7.5
Sticky toffee pudding and vanilla ice cream (V)	6
Kids brownie (VG)	3.5
Ice cream scoop (V) (GF)	2

ALLERGENS: (V) VEGETARIAN, (VE) VEGAN, (GF) GLUTEN FREE, (VO) VEGETARIAN OPTION AVAILABLE ON REQUEST, (VEO) VEGAN OPTION AVAILABLE ON REQUEST, (GFO) GLUTEN FREE OPTION AVAILABLE ON REQUEST. FISH DISHES MAY CONTAIN BONES. ALTHOUGH EVERY EFFORT IS MADE TO AVOID CROSS-CONTAMINATION WE CANNOT GUARANTEE FOOD TO BE 100% TRACE FREE OF ALLERGENS. PLEASE DISCUSS ANY DIETARY REQUIREMENTS WITH A MEMBER OF STAFF.