# Sunday Manu 

## SERVED 12pm-6pm

 EVERY SUNDAY(or until we sell out)

## STARTERS

Tempura King Prawns - 9.95
Ginger and garlic marinated king prawns coated in tempura batter, served with fresh
leaf salad and sweet chilli dip leaf salad and sweet chilli dip
Spring Vegetable Soup - 5.45
Served with toasted ciabatta and salted butter (v)(ve)(g)
BBQ Chicken Wings - 10.45
Served with Kentucky Bourbon BBQ sauce

## Fish Cakes - 8.95

Fresh cod in crispy panko breadcrumb, with white wine and chive cream sauce

## Deep Fried Brie - 8.95

Served with our signature red onion marmalade and toasted ciabatta (v)

## Olives and Bread - 5.45

With olive oil and balsamic (v)(ve)(g)

## Chicken Liver Parfait - 6.95

Homemade chicken liver parfait served with our signature red onion marmalade and toasted ciabatta (g)


ALL ROASTS SERVED WITH Garlic and thyme roast potatoes, honey roast carrots and parsnips, home-made Yorkshire pudding, braised savoy cabbage, garden peas and onion gravy (g)* $(\mathrm{v})(\mathrm{vg})$
All our joints of meat are locally sourced from R\&J Yorkshires finest butchers. ADD CAULIFLOWER CHEESE - 4.95 (v) Vegan and gluten free roasts are served with extra roast potatoes instead of a Yorkshire pudding and gluten free, vegan gravy.

## MAINS

Roast Top Side of Beef - 19.95
Roasted beef top side served medium (g)*
Half Roast Chicken - 19.95
Roasted with garic, lemon and thyme (g)*
Butternut Squash and Lentil Wellington - 17.45
Wrapped in filo pastry \& topped with paprika, onion and parsley $(v))^{*}(\mathrm{vg})^{*}$

## Mushroom Carbonara-13.95

Italian pappardelle and portobello mushrooms in a rich garlic cream sauce, with spring onion, pea shoots and shaved parmesan (v)(ve)

## King Prawn Pappardelle - 17.95

Italian pappardelle and fresh king prawns, in a rich garlic cream sauce, with spring onion, pea
shoots and shaved parmesan

## Spaghetti Bolognese - 14.95

Steak and Ale Pie - 16.95
Hand cut chips, mushy peas and onion gravy
Haddock and Chips - 18.95
Fresh ale battered haddock with hand cut chips, mushy peas and tartar sauce

## Burrata Salad - 14.95

Creamy Italia burrata, baby leaf salad, cherry tomatoes, cucumber, spring onion, basil pesto and balsamic glaze, with toasted ciabatta (v)(g)

## Chicken Caesar - 14.95

Chargrilled chicken breast, baby gem, herb croutons, parmesan and caesar dressing (g)

## Beef Burger - 16.95

Two 4oz beef patties, maple streaky bacon, cheddar cheese, garlic mayonnaise
Crispy Fried Chicken Burger - 15.95
Marinated In buttermilk with maple streaky bacon, cheddar cheese, and sriracha mayonnaise (g)*

## Vegan Burger - 14.95

Plant based burger, topped with vegan cheese, vegan garlic and chive mayonnaise,(v)(vg)(g)
Veggie Burger - 14.95
Plant based burger, topped with cheddar cheese and sriracha mayonnaise $(\mathrm{v})(\mathrm{g})^{*}$
ADD UPGRADES - 1.50
Parmesan fries, hand cut chips, dirty fries
ADD EXTRAS - 1.50
Chorizo, onion rings, goats chees

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## SIDES

Cauliflower Cheese - 4.95 (v) Mac \& Cheese - 4.95 (v)
Beer Battered Onion Rings - $4.45(v)^{*}$
House Salad - $4.45(\mathrm{v})(\mathrm{vg})^{*}(\mathrm{~g})^{*}$
Seasoned Fries - $4.45(\mathrm{v})(\mathrm{vg})^{*}(\mathrm{~g})^{*}$
Dirty Fries - $4.95(\mathrm{~g})(\mathrm{v})^{*}$
(Cheese, Jalapeños, Garlic Mayonnaise)
Hand Cut Chips - $4.45(\mathrm{v})(\mathrm{vg})^{*}(\mathrm{~g})^{*}$
Truffle Parmesan Fries - $5.95(\mathrm{v})(\mathrm{g})^{*}$

## DESSERTS

Lemon and White Chocolate Pavlova-6.95
Layered with a citrus cream, lemon curd and crispy meringue. Served with mixed berry compote and vanilla ice cream
Sticky Toffee Pudding - 6.95
Toffee sauce, vanilla lce cream and fudge pieces
Apple Frangipane Tart-6.95
Shortcrust pastry tartlet filled with
vanilla custard cream and
frangipane, topped with diced
apples and apricot glaze. Served with vanilla ice cream

Dark Chocolate Brownie - 6.95
Mixed berry compote and vanilla ice cream
Selection lce Cream - 4.95
Chocolate, vanilla and strawberry with mixed berry compote

