

## Starters

Soup of the Day <b>VE GF</b> <i>white or granary bread &amp; butter</i>	£8
Classic Prawn Cocktail <i>iceberg lettuce &amp; Marie rose sauce served with buttered granary bread</i>	£9
Chorizo, Parmesan & Rocket Salad <i>with roasted cherry tomatoes, red onions &amp; a balsamic mayo</i>	£8
Battered Buffalo Cauliflower Bites <b>VE</b> <i>served with dressed leaves &amp; lemon pepper mayo</i>	£8

## Small Plates

(for smaller appetites)

### Sunday Roast

*served with garlic & thyme roasted potatoes, parsnip, cauliflower cheese, seasonal vegetables, Yorkshire Pudding & gravy*

Duo of Meats (Sirloin of Beef & Meat of the Week) <b>GF</b>	£14
Sirloin of Beef Roast Dinner <b>GF</b> (served pink)	£13
Meat of the Week <b>GF</b> (please ask for today's option)	£12
Vegetarian <b>V Vb GF</b> (please ask for today's option)	£11
Homemade Battered Chicken Goujons <b>GF</b> <i>chips or mash &amp; choice of beans, peas, mushy peas, coleslaw, cucumber or salad</i>	£10
Homemade Battered Cod Bites <b>GF</b> <i>chips or mash &amp; choice of beans, peas, mushy peas, coleslaw, cucumber or salad</i>	£10
Breaded Scampi <i>chips or mash, homemade tartar sauce &amp; choice of peas, mushy peas, coleslaw, cucumber or salad</i>	£10
Cumberland Sausage <i>chips or mash &amp; choice of beans, peas, mushy peas, coleslaw, cucumber or salad</i>	£10
Cheeseburger <i>chips or mash &amp; choice of beans, peas, mushy peas, coleslaw, cucumber or salad</i>	£10
Creamy Cheese Pasta Bake <b>V</b> <i>garlic bread</i>	£10
Baby / Infant Bowl <i>mashed potato, carrots, peas &amp; gravy</i>	£5
Selection of Ice Cream <b>V Vb GF</b> <i>vanilla, chocolate &amp; strawberry with sauce &amp; a chocolate wafer</i>	£5
Chocolate & Toffee Brownie <b>VE GF N</b> <i>chocolate sauce &amp; vanilla ice cream</i>	£7
Ice Lolly <b>VE GF</b>	£3

**V** Vegetarian | **VE** Vegan | **Vb** Vegan Option Available | **GF** Gluten Free

**GF** Gluten Free Option Available | **N** Dish Contains Nuts

*The above dishes may contain allergens such as gluten or nuts.*

*Please let us know if you have any requirements.*

## Roast Dinners

All roast dinners served with garlic & thyme roasted potatoes, parsnip, cauliflower cheese, seasonal vegetables, Yorkshire Pudding & gravy  
(add bottomless gravy £2)

*Vegan option available - please speak to a member of staff when ordering.*

Duo of Meats (Sirloin of Beef & Meat of the Week) <b>GF</b>	£23
Sirloin of Beef <b>GF</b> (served pink)	£20
Meat of the Week <b>GF</b> (please ask for today's option)	£19
Vegetarian Roast <b>V Vb GF</b> (please ask for today's option)	£16

## Mains

Steak & Ale Pie <i>puff pastry shell with chips or mash, seasonal vegetables &amp; gravy (contains mushrooms)</i>	£18
Beer Battered Fish & Chips <i>house made tartare &amp; choice of peas, mushy peas, coleslaw or salad</i>	£19
Double Stacked Cheese & Streaky Bacon Burger <i>in a brioche bun with beef tomato, salad &amp; house burger sauce with chips &amp; coleslaw</i>	£18
Mushroom Bourguignon Pie <b>VE GF</b> <i>chips, seasonal vegetables &amp; gravy</i>	£17
Breaded Scampi <i>chips, house made tartare &amp; a choice of peas, mushy peas, coleslaw or salad</i>	£16
Hunters Chicken <b>GF</b> <i>chicken breast topped with cheese, streaky bacon &amp; smoky bbq sauce with chips &amp; coleslaw</i>	£18
Jerk BBQ Glazed Chicken Burger <i>in a brioche bun with pickled pineapple &amp; salad with chips &amp; coleslaw</i>	£18
5-Bean Chilli <b>GF Vb</b> <i>coriander rice &amp; sour cream</i>	£16
Lemon Butter Grilled Plaice Fillet <b>GF</b> <i>dill rissole potatoes &amp; seasonal vegetables</i>	£18
Fishcake of the Day <i>battered new potatoes &amp; dressed house salad</i>	£17

## Salads

Traditional Ploughman's Board <b>GF</b> <i>glazed gammon, mild cheddar cheese, pickles, dressed salad with toasted baguette &amp; butter</i>	£17
Crispy Chicken & Bacon Caesar Salad <i>parmesan, cos lettuce, croutons &amp; caesar dressing</i>	£17
Prawns in Marie Rose House Salad <i>with buttered granary bread</i>	£17
Crispy Halloumi & Sweet Chilli House Salad <b>V</b>	£16

## Sides

Yorkshire Pudding <b>V GF</b>	£2	Ale Battered Onion Rings <b>VE</b>	£5
Cauliflower Cheese <b>V GF</b>	£2	Garlic Bread <b>V GF</b> (add cheese 50p)	£5
Roast Potatoes <b>VE GF</b>	£4	Mashed Potato <b>V GF</b>	£4
Seasonal Vegetables <b>VE GF</b>	£4	2 Slices of Bread & Butter <b>VE</b>	£2
Red Wine Gravy <b>GF</b>	£3	White Baguette <b>GF</b>	£2
Peppercorn Sauce <b>GF</b>	£4	Portion of Breaded Scampi	£6
Blue Cheese Sauce <b>GF</b>	£4	Coleslaw <b>V GF</b>	£3
BBQ Sauce <b>V GF</b>	£1.50	Heinz Beans <b>VE GF</b>	£2.50
Tartare Sauce <b>V GF</b>	£1.50	Garden or Mushy Peas <b>VE GF</b>	£2.50
Sweet Chilli Sauce <b>V GF</b>	£1.50	Grated Cheddar Cheese <b>V GF</b>	£2.50
Chips <b>VE GF</b>	£4	House Salad <b>VE GF</b>	£4
Cheesy Chips <b>Vb GF</b>	£5	Sausage for your Dog! <b>N</b>	£4

## Pudding

Cheesecake of the Day <b>V N</b> <i>vanilla ice cream</i>	£9
Warm Chocolate & Toffee Brownie <b>VE GF N</b> <i>vanilla ice cream</i>	£9
Selection of Ice Cream <b>V Vb GF</b> <i>vanilla, chocolate &amp; strawberry with chocolate wafers</i>	£8
Sundae of the Day <i>ask for today's selection</i>	£9

## Hot Drinks

Liqueur Coffee	£6.10	Decaf Liqueur Coffee	£6.10
Cappuccino	£3.40	Decaf Cappuccino	£3.40
Latte	£3.40	Decaf Latte	£3.40
Mocha	£3.40	Decaf Mocha	£3.40
Flat White	£3.30	Decaf Flat White	£3.30
Americano	£3.30	Decaf Americano	£3.30
Espresso	£2.90	Decaf Espresso	£2.90
Double Espresso	£3.50	Decaf Double Espresso	£3.50
Macchiato	£3.30	Decaf Macchiato	£3.30
Cortado	£3.30	Decaf Cortado	£3.30
English Tea	£2.90	Decaf English Tea	£3.30
Earl Grey Tea	£3.30	Peppermint Tea	£3.30
Green Tea	£3.30	Fruit Tea	£3.30
Hot Chocolate	£3.70	Babyccino	£1.00

*Alternative milk options available, please ask for selection*

WINE



LIST

White

	Glass 175ml	Glass 250ml	Bottle
Dudley Stone Chenin Blanc (South Africa 2024) <i>Intense tropical flavours of guava, ripe apple &amp; pear on the palate. Fresh, clean crisp acidity with vibrant fruit flavours.</i>	5.60	8.00	23
Reinares Viura (Spain 2024) <i>Fabulous lemon curd &amp; fresh pineapple fruit elegant floral notes. Made by a famous Rioja House in Eguren Ugarte.</i>	5.80	8.30	24
Tre Colonne Pinot Grigio (Italy 2024) <i>Vibrant fresh red fruit aromas along side ripe citrus. Well-balanced with a soft finish.</i>	6.00	8.60	25
Barramundi Chardonnay/Viognier (Australia 2024) <i>Gentle light gold colour. Full flavoured with rich peach &amp; melon nose.</i>	6.20	9.00	26
Gravel & Loam Sauvignon Blanc (N. Zealand 2024) <i>This is a vibrant wine with rich grapefruit &amp; tropical fruit flavours, the palate has rich herbaceous notes.</i>	7.90	11.30	33

Rose

	Glass 175ml	Glass 250ml	Bottle
Canaletto Pinot Grigio Blush (Italy 2024) <i>Light pink with a drying palate offers grapefruit with a rounded almond finish.</i>	5.60	8.00	23
Redwood White Zinfandel (California 2024) <i>Light bodied &amp; fresh, beautiful light pink colour, packed with red currant &amp; strawberry.</i>	5.80	8.30	24
Terres de Saint-Louis (France 2024) <i>Light pink with blueish overtones, dry strawberry flavours with a gentle red currant finish.</i>	7.90	11.30	33

WINE



LIST

Red

	Glass 175ml	Glass 250ml	Bottle
Tierra de Estrellas Merlot (Chile 2024) <i>Combines aromas of rich black cherry &amp; plum with hints of dark chocolate, well balanced tannins at the finish.</i>	5.60	8.00	23
Vina Arroba Tempranillo (Spain 2024) <i>This is a classy modern wine with a real sense of place and a smooth, subtle red fruit flavour.</i>	5.80	8.30	24
Big Block Shiraz (Australia 2024) <i>Bright ruby in colour the typical black currant &amp; spice nose with hints of violets, the palate has all the cherry fruit &amp; dried berries.</i>	6.00	8.60	25
Montepulciano D'Abruzzo Il Caggio (Italy 2023) <i>This deeply coloured wine is full-bodied and juicy. Combining black &amp; red fruit flavours and complemented by a twist of spice on the palate.</i>	6.20	9.00	26
Inacayal Malbec (Argentina 2024) <i>Inky deep red colour. Medium bodied flavours of fig and dried plums. Aged for 6 months in oak for a soft velvety finish.</i>	7.90	11.30	33

Fizz

Giorgio & Gianni Prosecco Extra Dry DOC Italy (200ml bottle) <i>Light nose of toast and malt. Pears &amp; almonds on the palate.</i>	10
Le Contesse Frizante Rose Italy (200ml bottle) <i>A gentle strawberry scented wine, hints of sweetness with a well-balanced finish.</i>	11
de Bernard Prosecco Extra Dry DOC (Italy) <i>Light straw yellow in colour with greenish highlights. Well-typed and delicate fruity bouquet, with hints of apple &amp; banana.</i>	34
Billecarte-Salmon Champagne (France) <i>Balance and harmony combine together in this light &amp; subtle champagne.</i>	91
Billecarte-Salmon Champagne (France) <i>Subtle &amp; gourmet aromas, this cuvee is a reference point amongst rosé champagnes.</i>	96

Wines also available by 125ml. | Wines & vintages subject to change



Wines Supplied by Laurence Philippe Wines Ltd. 01245 475454

# Sunday Menu



## SERVING TIMES

Monday - Saturday 12pm - 9pm  
Sunday 12pm - 8pm

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