



SUNDAY MENU

More On The Back...

LIGHT BITES

Signature Grazing Board £8.00

Tomato & red pepper houmous, Lebanese flatbread & mixed marinated olives

Warm Table Bread £6.50

Garlic & Salted butter, artisan tiger loaf, balsamic olive oil

Add to the Grazing Board...

Balsamic borettane onions £3.50 | Extra houmous £3.50

Cream cheese stuffed cherry red peppers £4.50

Cured Italian meats £5.50 | Extra flatbread £3.00

Extra olives £3.50 | Marinated artichokes £4.50

STARTERS

Crispy Salt & Pepper Squid £7.95

Grilled padron peppers & saffron aioli

Pulled Pork Nachos £8.00/

Pico de gallo, cheese sauce, jalapeno, sour cream, coriander

£15.00

Buffalo Chicken Wings £8.00

*Celery crudites, cool ranch dressing
Choose from hot or bbq*

Tempura Fried Broccoli (VG) £6.75

Sesame miso dressing & pickled Chinese cabbage

Garlic Buttered Dough Balls (V) £5.25

Add fior di latte mozzarella £1.50 |

Add tomato sauce & a pesto drizzle £1.50

MAINS

Dry Aged Double Rib Cap Burger £14.25

*Lettuce, houseslaw, bun, skin on fries
Gluten free bun available*

Add bacon £1 | Add Swiss cheese £1

Whole Grilled Cornish Plaice £17.95

Roasted new potatoes, asparagus, samphire, seaweed crumb, parsley butter

Moving Mountains 100% Plant Based Burger (VG) £13.75

Roasted flat mushroom, rocket, herb dressing, skin on fries | Gluten free bun available

King Prawn & Chorizo Linguine £15.50

Garlic, chilli, lemon, olive oil

Harvest Salad (V) £6.95 /

Poached pears, candied walnuts, roasted squash, pumpkin seeds, rainbow beetroot, rocket, pomegranate, white balsamic & maple dressing

SUNDAY ROAST

All our roasts come with glazed carrots and parsnips, steamed green beans, fat roasted potatoes, a Yorkshire pudding and lashings of gravy.

Roasted Native Breed Dry Topside of Beef £16.50

Horseradish sauce

Gloucester Old Spot Cola & Honey £15.00

Roast Gammon Ham

Half a Roasted Native Chicken £16.50

Bread Sauce

Vegan Wellington (VG) £14.50

New potatoes & veggie gravy

We haven't added any gratuity onto your bill, but tips are greatly received & much appreciated. Please advise a team member when ordering your food of any allergy or intolerance. Even if you are a regular guest please inform us as our ingredients and recipes can change from time to time. We produce our food in kitchens where allergens are handled, while we try to keep things separate, we cannot guarantee any item is allergen free. V - vegetarian VG - vegan GF - no gluten containing ingredients



SUNDAY MENU

SIDES

Skin on Fries	£3.50	Traditional Cut Thick Chips	£3.50
Rocket Salad <i>Parmesan & cherry tomato</i>	£4.50	Steamed Tenderstem Broccoli (VG) <i>Crushed chilli flakes, maldon</i>	£4.00

DESSERTS

Mixed Berry Pudding (V) <i>Crushed meringue, strawberry coulis, Pimms sorbet</i>	£6.50
Rich Chocolate Tart (VG) <i>Pistachio soil, raspberry gel</i>	£7.00
Ice Cream Union's Finest Ice Cream & Sorbet (V) <i>2 Scoops / 3 Scoops</i>	£4.75 / £6.50
Signature Apple & Honeycomb Crumble to Share (V) <i>Traditional vanilla ice cream & Baileys custard. Can also be made for one!</i>	£12.95 / £7.00

We haven't added any gratuity onto your bill, but tips are greatly received & much appreciated. Please advise a team member when ordering your food of any allergy or intolerance. Even if you are a regular guest please inform us as our ingredients and recipes can change from time to time. We produce our food in kitchens where allergens are handled, while we try to keep things separate, we cannot guarantee any item is allergen free. V - vegetarian VG - vegan GF - no gluten containing ingredients