

Sunday Sample Menu

1 course 19.00 | 2 courses 25.00 | 3 courses 31.00

Starters

Soup of the day, croutons, warm bread roll **V GFO**
Creamy garlic mushrooms, toasted sourdough, mixed leaf salad **V GFO**
Salt & pepper chicken wings, Szechuan sauce
Battered mackerel fillets, lemon mayo **GF**
White bean hummus, roast beetroot, chimichurri, radish, chives **GF**
Breaded scampi, tartare sauce

Mains

Staffordshire roast beef served pink, Yorkshire pudding
Roast loin of pork, cheddar & bacon stuffing
Half & half pork and beef served pink, Yorkshire pudding, cheddar & bacon stuffing
Vegan Wellington **Ve**
(All served with roast potatoes, braised carrot, green bean, sugarsnap peas, braised red cabbage, roast gravy)
Battered haddock, tartare sauce, minted crushed peas, grilled lemon, triple cooked chips **GF**
10 oz D cut gammon, grilled pineapple, fried hens' egg, garden peas, triple cooked chips **GF**
Aubergine agrodolce, cherry tomatoes, linguine, crispy capers, raisins, parsley **Ve GFO**
Chicken Caesar salad, baby gem lettuce, crispy bacon, parmesan, anchovies, garlic croutons
GFO
Staffordshire beef double smash burger, caramelised onions, burger cheese, dill pickle, shredded lettuce, lime & cabbage coleslaw, French fries
Beyond meat burger, caramelised onions, vegan applewood, dill pickle, shredded lettuce, French fries **Ve**

Make the most of your roast!

Side of vegetables £3.50 | Roast potatoes £3.50 | Cauliflower cheese £4.50
Yorkshire Pudding £1.00 | Cheddar & bacon stuffing £2.00

Desserts

Dark chocolate & Nutella cheesecake, chocolate sauce, chocolate shard
Sticky toffee pudding, vanilla ice cream, caramel sauce **GF**
Coconut, orange & mango sweet arancini, mango sauce, toasted coconut **Ve**
Strawberry & Eton mess Sundae, vanilla ice cream, strawberry compote **GF**
Pineapple, passionfruit & coconut cream meringue fool
Trio of ice cream or sorbets **GF**