

# 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**