

SUNDAY MENU

Starters

SEARED SCALLOPS	£12
mojo rojo, roast corn, tequila and lime	GFOA
SWEETCORN FRITTER	£9
avocado, tomato salsa, feta, balsamic pickles, herb salad, lemon dressing	V
HARISSA LAMB CROQUETTE	£9
goats cheese raita, pistachio & pomegranate salsa	
BBQ BUFFALO OCTOPUS	£12
yuzu mayo, pineapple hot sauce	GFOA
NDUJA AND ORANGE GLAZED CARROTS	£8.50
saffron aioli, toasted hazelnuts, watercress	
SMOKED SALMON, FENNEL AND POTATO SALAD	£9.50
lobster aioli	GFOA
CRAB CORNDOG	£10
jalapeno mayo, chimichurri, sesame	
MEXICAN FRIED CHICKEN	£8.50
mango, lime & coriander salsa, toasted chilli oil	
ROSEMARY & BLACK GARLIC BAKED CAMEMBERT (SHARER)	£16
tomato jam, focaccia	

Sides (V, GFOA)

FENNEL AND POTATO SALAD	£6
TRIPLE COOKED CHIPS	£6
HOT HONEY CARROTS	£6
GRILLED GEM WEDGE	£6
feta, herbs	
GRILLED TENDER STEM	£6
chilli & hazelnut	
TOASTED SOURDOUGH	£6
Nduja butter	
CAMEMBERT CAULIFLOWER CHEESE	£6

Mains

SEAWEED BUTTER BAKED BREAM	£22
prawn, mussel and white bean stew, samphire	GFOA
ROASTED CAULIFLOWER	£18
cashew hummus, olive, raisin & caper dressing, herb salad	GFOA
ROAST SEA TROUT	£20
squid ink, crab & fennel risotto	GFOA
TROUT & SMOKED HADDOCK FISH PIE	£17
cheddar mash, buttered greens	GFOA
BURNT PEPPER AND SAFFRON GNOCCHI	£20
lemon & wild garlic pesto, feta, rocket	V

Roasts

ALL SERVED WITH ROAST POTATOES, YORKSHIRE PUDDINGS AND SEASONAL VEGETABLES

GARLIC & THYME ROAST SIRLOIN OF BEEF	£22
shallot & horseradish chutney	GFOA
CHICKEN SUPREME	£20
cranberry & orange jam	GFOA
BUTTERNUT SQUASH	£18
wild mushroom & lentil Nut Roast, red onion chutney	GFOA
LEMON, OREGANO & GARLIC PORCHETTA	£20
apple ketchup	GFOA
TEAR & SHARE LAMB SHOULDER	£45
mint and honeycomb salsa	GFOA

Our food is prepared in kitchens where nuts, gluten and other allergens may be present. Our menu descriptions DO NOT include all of the ingredients to make the dish. If you have any allergy or intolerance, please speak to your server before ordering. Full allergen list is available.