

The SIDE BY SIDE SUNDAY MENU

TWO COURSES £25 / THREE COURSES £28

STARTERS

Chilli Prawns & Chorizo £9

Locally sourced prawns cooked with chorizo in garlic, chilli and oil, served with sourdough

Hot Honey Halloumi  £7

Grilled Halloumi, drizzled in hot honey

Wild Creamy Garlic  £8

Mushrooms


on toasted sourdough

Chicken Liver Patè £9

crispy bacon, red onion chutney, sourdough

Scallop Bites £8

Locally sourced bite sized breaded scallops, served with aioli and sweet chilli drizzle

Tomato Brushetta  £7

Freshly diced onion and tomato on ciabatta with lashings of balsamic glaze

DESSERTS

Choose from custard, double cream or ice cream

Warm Chocolate Brownie £6

Sticky Toffee Pudding £7

MAINS

All roasts are served with roast and mashed potatoes, Yorkshire pudding, honey roast carrots and parsnips, seasonal greens and homemade gravy.


Topside of Beef £18

served with horseradish

Slow Cooked Lamb Shank £20

in a tomato gravy

Honey Roasted Gammon £17

Vegetable Wellington  £17

served with stuffing

Haddock and Chips £15

Locally sourced; Freshly battered haddock and chunky chips, served with garden or mushy peas and tartare sauce.

Thai Green Curry (gf) £12

Thai Green style curry loaded with crunchy corn and mangetout, served with lime rice.

Add chicken or prawns £4

ROAST EXTRAS

Enough for two to share

Cauliflower Cheese £5 Pigs in Blankets £6

Add extra meat (excluding Lamb Shank) £2

Add extra Yorkie/ Roast Potatoes/ Stuffing £1.50