



No 2 6

SUNDAY MENU

Please advise your server about any allergens or special dietary requirements

V VEGETARIAN **VE** VEGAN **VE*** ADAPTABLE TO VEGAN

SUNDAY MENU

Two Courses
£18.00

Three Courses
£22.00

STARTERS

SOUP OF THE DAY
warm Irish soda bread

V

MINTED LAMB SKEWERS
cucumber, coriander & mint yoghurt

HALLOUMI FRIES
spicy chilli dip

VE*

SALT & PEPPER CALAMARI
wasabi & ginger crème fraîche

SUN BLUSHED TOMATO GNOCCHI
red pepper & basil sauce

VE

**CRISP WATERMELON &
POMEGRANATE SUMMER SALAD**
sesame seeds, candied beetroot, little gem, pickled
pink ginger, lemon & lime dressing

VE

MAINS

**28 DAY MATURED
STAFFORDSHIRE ROAST BEEF, SERVED PINK**
Yorkshire pudding, garlic & thyme roast
potatoes, seasonal vegetables and roast gravy

**HALLOUMI, RED PEPPER
& PORTOBELLO MUSHROOM BURGER**
chilli & lime guacamole, hand cut chips

VE*

BÉARNAISE BEEF BURGER
Staffordshire cheese, hand cut chips, tomato relish

CHORIZO STUFFED CHICKEN SUPREME
sautéed new potatoes, sugar snap peas, tomato,
rosemary & olive sauce

SUSTAINABLY SOURCED SEA TROUT
potato purée, wild mushroom, tenderstem
broccoli, tomato concasse, chive & garlic sauce

LOCALLY SOURCED ROAST PORK LOIN
garlic & thyme roast potatoes, pork & apricot
stuffing, seasonal vegetables & roast gravy

**CHARGRILLED CHICKEN,
AVOCADO & BACON SALAD**
Gorgonzola, little gem, lime, garlic
& chipotle dressing

CRISPY VEGETABLE SPRING ROLLS
Thai green curry, sticky rice,
cucumber & carrot relish

VE

DESSERTS

TAHITIAN VANILLA PARFAIT
Staffordshire strawberries, pistachio biscotti

V

ZESTY LEMON POSSET
home grown lavender infused shortbread biscuit,
fresh raspberries

V

TRIPLE CHOCOLATE BROWNIE
raspberry ripple ice-cream

V

**WHITE CHOCOLATE &
PEACH CHEESECAKE**
honey roast peach

V

STICKY TOFFEE PUDDING
Madagascar vanilla ice-cream

V

SNUGBURY'S ICE-CREAM OR SORBET
please ask for selection

VE*