

No
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SUNDAY MENU

STARTERS

MEXICAN CHICKEN & CHEESE CROQUETTE
nacho crumb, salsa, avocado, sour cream
£7.95

SALT & PEPPER CALAMARI
pan-fried onions & peppers, lime aioli
£8.95

ROASTED AUBERGINE & CHICKPEA SALAD
pomegranate, pepper, tomatoes, yoghurt dressing
£7.50 VE GF*

GARDEN PEA & MINT SOUP
sour cream, artisan bread roll
£6.95 VE GF*

DUCK GYOZA
cherry hoisin dip, cucumber, spring onions
£8.95

PARMA HAM & MELTED BRIE
homemade focaccia, red onion marmalade, balsamic, rocket
£8.50

PRAWN COCKTAIL
marie rose, lettuce, tomato, paprika on ciabatta croûtes
£8.95 GF*

DRESSED TOMATOES
torched goat's cheese, tomato jam, basil pesto, mixed seeds
£7.25 V GF*

buffalo salad or wrap

lettuce, pickled red onion, ranch dressing
£11.95

WITH: POPCORN
BUFFALO
CHICKEN

WITH: BUFFALO
HALLOUMI
V

WITH: BUFFALO
CAULIFLOWER
VE

LIGHTER BITES

classics

BACON, LETTUCE & TOMATO BAGUETTE
soft white bread, mixed salad
£9.95

HOMEMADE VEGAN BACON, LETTUCE & TOMATO BAGUETTE
soft white bread, mixed salad
£9.95 VE

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SUNDAY MENU

MAINS

28 DAY MATURED STAFFORDSHIRE ROAST BEEF, SERVED PINK & ROAST HAM
Yorkshire pudding, pork & apricot stuffing, garlic & thyme roast potatoes, seasonal vegetables, roast gravy
£22.⁹⁵ GF*

PAN-ROASTED CHICKEN SUPRÊME
pork & apricot stuffing, garlic & thyme roast potatoes, seasonal vegetables, roast gravy
£18.⁹⁵ GF*

28 DAY MATURED STAFFORDSHIRE ROAST BEEF, SERVED PINK
Yorkshire pudding, garlic & thyme roast potatoes, seasonal vegetables, roast gravy
£19.⁹⁵ GF*

LOCALLY SOURCED ROAST HAM
pork & apricot stuffing, garlic & thyme roast potatoes, seasonal vegetables, roast gravy
£18.⁹⁵ GF*

PAN-FRIED DUCK BREAST
crispy potato terrine, spring cabbage & wholegrain mustard, orange sauce
£26.⁹⁵ GF*

BAKED LEMON SOLE
smoked haddock cheddar & chive fishcake, fine beans, leeks & peas, white wine sauce, pea purée
£22.⁹⁵

BROAD BEAN & PEA RIGATONI
walnut pesto, crispy kale, parmesan crisps
£15.⁹⁵ V GF*

ASTON MARINA BEEF BURGER
homemade burger sauce, maple cured streaky bacon, cheddar cheese, lettuce, toasted ciabatta roll, dressed rocket, seasoned fries
£18.⁹⁵ GF*

CHICKPEA & VEGETABLE TAGINE
Moroccan spiced couscous, butter bean purée
£17.⁹⁵ VE

ADD: BUTTERED KING PRAWNS
£6.⁰⁰

ADD: CHICKEN
£5.⁵⁰

KING PRAWN & CRAB LINGUINE
roquito peppers, spinach, chilli flakes, rocket & parmesan
£21.⁹⁵

THAI RED CURRY
aubergine, red pepper, bamboo, sweet potato, jasmine rice, vegetable crackers
£16.⁹⁵ VE GF*

ADD: BUTTERED KING PRAWNS
£6.⁰⁰ GF*

ADD: CHICKEN
£5.⁵⁰ GF*

SIDES

CHEF'S HAND CRAFTED FRESHLY BAKED BREAD
paired with a butter - flavoured to complement
£3.⁹⁵

KALAMATA & HALKIDIKI OLIVES
sun-dried tomato, garlic & mixed herbs
£3.⁹⁵ VE GF*

CREAMED POTATOES
£4.⁵⁰ V GF*

GARLIC & THYME ROAST POTATOES
£4.⁵⁰ VE* GF*

CAULIFLOWER CHEESE
£4.⁵⁰ V GF*

YORKSHIRE PUDDING
£1.⁵⁰ V GF*

ALLERGENS

Please advise us about any allergies or special dietary requirements

V VEGETARIAN **VE** VEGAN **VE*** VEGAN ALTERNATIVE AVAILABLE
GF GLUTEN FREE **GF*** ADAPTABLE TO GLUTEN FREE

All our food is prepared in an environment where: nuts, peanuts, gluten, sesame, milk, egg, soya, celery, mustard, lupin, fish, molluscs, crustaceans and sulphite containing ingredients are used

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