



## SUNDAY MENU

Mixed olives £2.50

Homemade soup with stottie bread & butter £3.95

Salt & Pepper squid with lime & chive mayo & salad garnish £5.50

Houmous with olives, vegetable batons & grilled stottie crostini's £5.75

Ham hock & parsley terrine with onion chutney, pease pudding & stottie crostini's £5.75

Caesar salad with house dressing, garlic croutons, anchovies £4.25/£7.75

Slow roasted beef, roast tatties, seasonal veg, gravy & Yorkshire pud £10.95

Slow roasted leg of lamb, roast tatties, seasonal veg, mint & rosemary gravy & Yorkshire pud £10.95

Roast loin of pork, apple compote, roast tatties, seasonal veg, gravy & Yorkshire pud £9.95

Wild mushroom wellington, roast tatties & seasonal veg £9.95

Grilled Cajun chicken burger with sweet potato fries, lemon chive mayo £9.95

~add cheddar, bacon, houmous, grilled peppers or avocado £1 each

Beer battered haddock landed on North East coast, hand-cut chips, mushy peas, tartare £10.95

### **Sides**

Seasonal greens/Mixed salad/Bread & butter or oils all £2.50

Hand-cut chips with Bloody Mary ketchup/Sweet potato fries with lemon chive mayo £3.25

### **Desserts**

Sticky Toffee pudding with vanilla ice cream £5.50

Vanilla cheesecake with berry compote £5.50

Chocolate brownie with vanilla cream ice cream £5.50

Apple & blackberry cake, toasted hazelnut crumble with custard £5.50

Cheese board with celery, apple, onion chutney & crackers £5.50/£9.50

Warm plum + almond tart, roasted plums and vanilla ice cream £5.50

*If you have any allergies, intolerances or dietary requirements please let your server know*