



Sunday Specials Menu

SERVED EXCLUSIVELY ON SUNDAYS ALONGSIDE OUR CLASSIC MENU

TO BEGIN

Bloody Mary Prawn Cocktail £9.50

Atlantic prawns tossed in a spicy vodka-infused Marie Rose sauce, served over crisp leaf lettuce.

Wild Mushroom & Blue Cheese Crostini £8.25

Sautéed woodland mushrooms with melted local blue cheese on toasted artisan sourdough.

THE SUNDAY ROASTS

Roast Sirloin of Beef £21.95

Premium dry-aged beef served pink with a crisp, towering Yorkshire pudding, rich red wine gravy, and horseradish cream.

Slow-Roasted Pork Belly £19.50

Crispy crackling pork served with baked sage and onion stuffing, homemade apple sauce, and rich pan gravy.

Rosemary Roasted Lamb Shank £22.50

Slow-cooked until tender and falling off the bone, served with a rich mint and redcurrant jus.

Coastal Nut Roast (V) £16.95

A savory blend of roasted nuts, cranberries, and fresh herbs, served with vegetarian Yorkshire pudding and gravy.

ALL ROASTS ARE ACCOMPANIED BY:

Crisp goose fat roast potatoes (*vegetarian option available*), honey-glazed parsnips, buttery mashed potato, and a selection of seasonal coastal greens.

SUNDAY FINISHES

Apple & Blackberry Crumble £7.95

Warm, spiced seasonal fruits topped with a buttery oat crumble, served with rich vanilla custard.

Paradise Affogato £6.50

A scoop of house vanilla bean ice cream drowned in a hot shot of espresso, served with an artisanal shortbread biscuit.