

# MENU

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## TO START

SOUP OF THE DAY (V)

CHILLI & CUMIN SPICED LAMB KOFTA  
tomato & coriander sauce (GF)

NORTH SEA COD & MINTED PEA FISHCAKE  
celeriac remoulade

CHAR SUI BELLY PORK  
spiced carrot purée & Asian salad

WARM POTATO SALAD  
asparagus, samphire & poached egg (V,GF)

SMOKED MACKEREL PÂTÉ  
warm toast & spiced butter

## TO FOLLOW

NORTH SEA BEER BATTERED COD FILLET  
skin on chips, minted peas & dill pickles

PAN FRIED SEABASS  
crushed potato & pesto butter (GF,N)

BUBBLE & SQUEAK RISOTTO  
crisp hens egg (V)

## SUNDAY FAVOURITES

ROAST SIRLOIN OF BEEF

CONFIT LAMB SHOULDER

ROAST BELLY PORK

ROAST CHICKEN SUPREME

CHESTNUT & APRICOT ROAST (V,N)

all served with Yorkshire pudding, roasties & seasonal vegetables

## SIDES £2.50 EACH

PIGS IN BLANKETS | CAULIFLOWER CHEESE | BRAISED RED  
CABBAGE | DUCK FAT ROASTIES | SAGE & ONION STUFFING

## TO FINISH

RASPBERRY & PISTACHIO CRÈME BRÛLÉE (N)

STICKY TOFFEE PUDDING

TREACLE & ORANGE TART

MANGO & LIME CHILLI CHEESECAKE

1 COURSE £11.50

2 COURSES £15.95

3 COURSES £19.95

GF - GLUTEN FREE, V - VEGETARIAN, N - CONTAINS NUTS

Please note: A 10% discretionary service charge will be added to your bill.

Please inform your server of any dietary requirements. Vegetarian options are available

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# FOR THE LITTLE ONES

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FISH GOUJONS, FRIES & PEAS

CHICKEN NUGGETS, FRIES & BEANS

VERMONT MINI BURGER & FRIES

## SUNDAY FAVOURITES

HALF PORTION OF:

CONFIT LAMB SHOULDER

ROAST BELLY PORK

ROAST CHICKEN SUPREME

CHESTNUT & APRICOT ROAST (V,N)

All served with Yorkshire pudding, roasties & seasonal vegetables

## TO FINISH

SELECTION OF ICE CREAM

FRESH FRUIT COCKTAIL

STICKY TOFFEE PUDDING  
caramel sauce & vanilla ice cream

1 COURSE £6.50

2 COURSES £9.50

GF - GLUTEN FREE, V - VEGETARIAN, N - CONTAINS NUTS

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