SUNDAY

SHARE

Marinated Olives £4.50

Housemade Focaccia £5.50

STARTERS

Housemade Soup of the Day (V, GFA) Served with warm bread and butter £7.95

Mushroom Arancini (V) Crispy risotto balls filled with wild button mushrooms and parmesan £8.95

Calamari (GFA) Tender calamari coated in a light, crispy batter and fried until golden £8.95

Whitebait (GFA) Lightly dusted in flour, flash-fried and finished with flaky sea salt. Served with a lemon wedge and paprika mayo £8.50

Amira's Kitchen Onion Bhaji (VE, GF) Drizzled with mango chutney £6.95

Lamb Croquettes Crispy, golden bites made with slow-cooked shredded lamb, mashed potato, and a blend of herbs £9.95

STEAK

Locally sourced, 28-day aged, grass-fed beef — tender, flavourful, and cooked to your liking for the ultimate steak experience. Garnished with grilled tomato & caramelised onion butter.

10oz Rib Eye Steak £32.95

Choose a side: fries, thick cut chips, garden salad.
Choose a sauce: peppercorn (GF), mushroom & brandy (GF), red wine jus.
Add 4 grilled prawns £7.50

SIDES

Fries £4.95

Thick cut chips £4.95

Cauliflower cheese £4.95

Roast potatoes £4.95

Please inform your server of any food allergies or dietary requirements prior to ordering.
While we take every precaution possible, we cannot 100% guarantee a free from environment, all dishes may contain traces of allergens.
Children must remain seated, please do not allow them to run around the pub and restaurant.
Dogs are welcome in the pub and garden, but they must be kept on a short lead.

SUNDAY

MAIN DISHES

Housemade 100% British Beef Burger (GFA) 6oz beef burger, cheddar cheese, caramelised onion, lettuce, tomatoes, pickles, and housemade BBQ mayo. Served with fries and house slaw £19.95

Cajun Chicken Burger (GFA) Marinated chicken breast, lettuce, tomatoes, pickles, and housemade BBQ mayo. Served with fries and house slaw £18.95

Halloumi Burger (V, GFA) Fried halloumi, pickles, lettuce, tomato and sweet chilli sauce. Served with fries and house slaw £17.95

Spinach Risotto (V,VEA, GF) Creamy arborio rice infused with spinach, aged parmesan and finished with micro herbs £17.95

Fish and Chips (GFA) Beer battered haddock, served with thick cut chips, minted mushy peas, and housemade tartare sauce £19.95

Amira's Kitchen Chicken Tikka Karahi (GFA) Served with pilau rice and a masala spiced poppadom £21.95

ROASTS

All served with roast potatoes, seasonal vegetables, cauliflower cheese, Yorkshire pudding, and gravy.

28 day aged, grass fed sirloin of beef. Served medium rare	£23.95
Leg of lamb	£23.95
Chicken supreme	£21.95
Spinach and Mushroom Wellington (V, VEA)	£20.95

SIDES

Fries £4.95

Thick cut chips £4.95

Cauliflower cheese £4.95

Roast potatoes £4.95

V = vegetarian, VE = vegan, VEA = vegan available, GF = gluten free, GFA = gluten free available