

SUNDAY MENU

NIBBLES

MARINATED OLIVES (VE GF)		BAKED FOCACCIA (V)	
4.00		5.00	
SMALL PLATES			
		PORK, APPLE & LEEK SAUSAGE ROLL Served with Katsu mayo	6.00
HOMEMADE SOUP OF THE DAY (GFO V) Served with fresh bloomer	6.00	SMOKY BEEF TACO With smashed avocado and jalapeños	7.00
STICKY WELSH DRAGON SAUSAGES With blossom honey	7.00	FALAFEL BITES (VE) With houmous and za'atar	6.00
SALT & PEPPER SQUID Served with chilli mayo and fresh lime	7.00	PADRON PEPPERS (VE GF) With sea salt and garlic mayo	6.00
SHRIMP COCKTAIL (GFO) With avocado, Marie rose, baby gem and seeded bloomer	7.00	CRISPY BANANA BLOSSOM (VE) Served with chipotle mayo	6.00

FROM THE CARVERY

All served with Yorkshire Pudding, herb stuffing, selection of seasonal vegetables, creamy mash, and thyme and garlic roast potatoes

- ROAST BREAST OF TURKEY
With cranberry sauce
- ROAST LOIN OF PORK
With apple sauce
- ROAST TOPSIDE OF BEEF
With horseradish sauce
- HONEY ROASTED GAMMON
With English mustard

all 13.95
served 12pm - 4:30pm

SOMETHING LIGHTER?

- WARM COUSCOUS, SPICED SALMON & CHICKPEA SALAD - A SPICED SALMON FILLET, WITH TOASTED PITTA AND HERB OIL (VO) 15.00
- TANDOORI SPICED CHICKEN SALAD - TOSSED GARDEN SALAD, TANDOORI SPICED CHICKEN THIGHS, CIABATTA CROUTONS, WITH A YOGHURT AND MINT DRESSING (GFO) 14.00

SIDES

all 4.00

FRESHLY BAKED PIE OF THE DAY

Served with your choices of creamed mash or hand cut chips, with fresh vegetables

15.00

HOUSE BATTERED HADDOCK

With hand cut chips, mushy peas and curry sauce

15.00

HURT CLASSIC BURGER (GFO)

Beef patty, cheddar and smoked bacon, tomato, red onion and shredded iceberg on brioche

15.00

GRILLED 100z GAMMON STEAK (GF)

With hand cut chips, pineapple and two fried eggs and a side salad

14.00

HARISSA ROASTED AUBERGINE (VE GF)

With chilli spiced beans

12.00

FALAFEL, CAULIFLOWER & EDAMAME SHAKSHUKA (VE)

With coconut yoghurt, pistachio and flatbread

15.00

BUTTERED CORN ON THE COB (VE)	SKIN ON FRIES (VE)	HAND CUT CHIPS (VE)	CHEESY CHIPS [+50P] (VEO)
MAC & CHEESE (V)	COLESLAW (V)	SWEET POTATO FRIES (VE)	TENDERSTEM WITH CHILLI & GARLIC (VE GF)
TOSSED SALAD (GF VE)	CAJUN SPICED FRIES (VE)	GARLIC BREAD (VE)	GARLIC BREAD W/ CHEESE [+50P] (VEO)
ONION RINGS (VE)	PARMESAN & TRUFFLE FRIES (V)	BACON FRIES	

PUDDINGS

| BLACKCURRANT CRUMBLE TART | (VE) (GF)
Served with vanilla ice cream

| DARK CHOCOLATE CHEESECAKE | (V)
Served with passionfruit sorbet

| CHOCOLATE PECAN BROWNIE | (GF) (V)
Served with salted caramel ice cream

| WARM APPLE PLATE PIE | (VEO)
Served with custard or vanilla ice cream

| SYRUP SPONGE PUDDING | (V)
Served with custard

All 7.00

| PEACH MELBA SUNDAE | (V)
Vanilla and white chocolate ice cream,
peaches, raspberries, marshmallows and white
chocolate pieces

FOR ONE PERSON - 7.00

FOR TWO PERSON - 12.00