

BAR & KITCHEN AUTUMN SUNDAY MENU

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SOUP OF THE DAY CRUSTY BREAD, SALTED BUTTER (VEGAN, GLUTEN FREE AVAILABLE)	5.95
STEWED CHORIZO CARAMELISED RED ONIONS, RED WINE, CRUSTY BREAD (GLUTEN FREE AV)	6.5
HALLOUMI FRIES CHIPOTLE JAM (GLUTEN FREE)	6.5
PANFRIED KING PRAWNS GARLIC AND PARSLEY BUTTER, CRUSTY BREAD (GLUTEN FREE AV)	8
MAINS	
BELLY PORK SLOW ROASTED, CRUNCHY CRACKLING	14
CHICKEN HERB ROASTED SKIN ON BREAST SUPREME	13.5
BEEF ROASTED BRITISH SIRLOIN, SERVED PINK	16.5
NORTH STAR FEAST A MIX OF PORK, BEEF & CHICKEN	17.5
ROASTED SQUASH WELLINGTON ROASTED SQUASH, SPINACH & SAGE WRAPPED IN FLAKY PUFF PASTRY (VEGAN)	12
CARAMELISED ONION & LENTIL LOAF A DELICIOUS SAVOURY LOAF WITH ONIONS, GARLIC, LEEK AND RED PEPPER (VEGA GLUTEN FREE)	11.5 AN &
VEGGIE FEAST BOTH WELLINGTON & ONION LOAF (VEGAN)	14

ALL ROASTS SERVED WITH ROASTIES, ROOT MASH, CAULIFLOWER CHEESE, CURRIED PARSNIP, MIXED GREENS, LEEKS & PEAS, GRAVY, SAUSAGE MEAT OR HERB STUFFING & YORKSHIRE PUDDING

(VEGAN AND GLUTEN FREE ALTERNATIVES AVAILABLE)

HOUSE COCKTAILS

- BLOODY MARY
- APEROL SPRITZ
- OLD FASHIONED

SEE OUR DRINKS MENU FOR FULL SELECTION! 8EACH OR 2-FOR-14

FOR THE TABLE

- GLAZED BBQ PORK BITES
- ANTIPASTI OLIVES
- WARM BREAD & SALTED BUTTER (OR OIL AND BALSAMIC)

5 EACH / 3 FOR 12

DESSERTS

DARK CHOCOLATE BROWNIE

FRESH RASPBERRY, VEGAN ICE CREAM. (GLUTEN FREE)

6.5

STICKY TOFFEE PUDDING

DATE AND MOLASSES SPONGE WITH THICK TOFFEE SAUCE AND VANILLA ICE CREAM

6.25

SALTED CARAMEL CHEESECAKE

POPCORN, CHANTILLY CREAM (GLUTEN FREE)

6

APPLE CRUMBLE

JUST LIKE NAN USED TO MAKE, DELICIOUS WELSH APPLES, A TOUCH OF CINNAMON AND BROWN SUGAR AND BUTTERY CRUMBLE TOP, WITH CUSTARD

5.95

ICE CREAM & SORBETS

VANILLA, CHOCOLATE, RASPBERRY RIPPLE, MINT CHOC CHIP, CARAMEL

RASPBERRY, CHERRY SORBET, OR VEGAN VANILLA OR STRAWBERRY ICE CREAM 4.95 / 3 SCOOPS (2 FLAVOURS MAX)