



Sunday Lunch Menu

Starters

Sage & onion Scotch egg, piccalilli, parsley mayo (e,g,su,m,c)	£8.50
Mushroom arancini, pecorino, truffle aioli (c,g,e,ml)	£8.00
Roasted beetroot, rosary ash goats cheese tart, honey toasted sunflower seed (g,su,ml)	£7.50
Staithe smokehouse salmon, crostini, tarragon aioli, cured egg yolk (f)(g)(e)(su)(m)	£9.50

Mains

Braised Sirloin of beef £20.00 | Roasted shoulder of pork £18.00
Red lentil nut roast (ve) £16.00
Cauliflower cheese £5.50

All roasts are served with roasted potatoes, Yorkshire pudding, seasonal vegetables and red wine gravy

Homemade beef burger, blue cheese, house mayo, lettuce, tomato & pickles (g,ml,e,su,ml)	£15.50
Real ale battered fish of the day with hand cut chips, minted mushy peas and chunky homemade tartare sauce (f,g,m,e,su)	£15.50
Caesar salad of smoked chicken breast, pancetta, parmesan flakes, paprika croutons and creamy dressing (f,ml,g,su)	£15.00
Moroccan spiced aubergine and freekeh grain tagine with crispy chickpeas and pomegranate and mint jeweled cous cous with sriracha yoghurt (ml,g,se,m)	£14.50
Pan-roasted hake, butter baked new potatoes, miso, brown shrimp dashi butter sauce (F)(S)(ML)?	£24.50

Sides

Parmesan and garlic chips £5.00 | Chips £4.00 | Seasonal greens with herb butter £4.50
Beer battered onion rings £4.50 | Ostrich salad of olives, sun-dried tomatoes, and crispy chickpeas (vegan/gf) £4.00

Allergen key

Fish (f) crustaceans (cr) mustard (m) lupin (l) milk (ml) eggs (e) gluten (g) celery (c)

Mollusks (mo) nuts (n) peanuts (pn) sesame seeds (se) soya (s) sulphites (su)

-Please let us know if you have any specific dietary requirements or any allergies – prior to placing your order