



*S U N D A Y*  
*M E N U*

*STARTERS*

Duck & Pork Pâté (GFA) £10.95

Served with caramelised red onion chutney, toasted brioche and a side salad

Allergens: Milk, Gluten, Egg, Sulphites, Mustard

Panko Halloumi Fingers (V) £9.95

Accompanied by a vibrant sweet chilli dressing and a side salad

Allergens: Egg, Milk, Gluten

Mushroom Arancini £9.95

Crispy mushroom risotto balls with garlic mayonnaise and Parmesan

Allergens: Gluten, Egg, Milk, Sulphites, Mustard

Smoked Salmon Carpaccio (GFA) £11.50

Finished with crème fraîche, fragrant dill and pink peppercorn, served alongside toasted sourdough

Allergens: Fish, Milk, Gluten

Chickpea & Sweet Potato Cakes (V)(VG) £9.50

With a smoky plant-based harissa yoghurt and a delicately shaved fennel salad

Allergens: Gluten, Sesame, Mustard

*MAINS*

Roast Sirloin of Beef (GFA) £24.00

Roast potatoes, Yorkshire pudding and seasonal vegetables

Allergens: Gluten, Egg, Milk

Roast Porchetta (GFA) £20.00

Roast potatoes, Yorkshire pudding and seasonal vegetables

Allergens: Gluten, Egg, Milk

Roast Chicken (GFA) £24.00

Roast potatoes, Yorkshire pudding and seasonal vegetables

Allergens: Gluten, Egg, Milk

Pan-Seared Seabass (GF) £26.00

Served with new potatoes, samphire and saffron velouté

Allergens: Fish, Milk, Sulphites





*S U N D A Y*  
*M E N U*

Prawn Linguine £22.00

Garlic, chilli, cherry tomatoes, parsley and white wine

Allergens: Crustaceans, Milk, Gluten, Sulphites

Mushroom Risotto (V)(VGA)(GF) £20.00

Creamy Arborio risotto with Parmesan and mushrooms

Allergens: Milk

Poets Caesar Salad (V)(GFA) £18.00

Chargrilled chicken, crisp mixed salad with cucumber, crushed ciabatta croutons and a classic Caesar dressing

Allergens: Gluten, Milk, Egg, Mustard

*DESSERTS*

Sticky Toffee Pudding £9.50

Rich sponge drizzled with toffee sauce, served with silky crème anglaise

Allergens: Gluten, Milk, Egg, Sulphites

Winter Spiced Crème Brûlée (GFA) £9.50

Silky custard infused with warming spices finished with a crisp caramel top and an amaretti biscuit

Allergens: Milk, Egg, Sulphites

Chocolate Clementine Tart (VGA)(GF) £9.50

Served with Chantilly cream and seasonal fruits

Allergens: Gluten, Milk, Egg, Sulphites, Soy, Nuts

Affogato (GFA) £8.00

Espresso and vanilla ice cream served with amaretti biscuits

Allergens: Milk

Fruits of the Forest Pavlova Garland (GF) £10.50

Allergens: Egg, Milk, Sulphites

Traditional Cheese and Biscuits (GFA) £16.00

An assortment of British and continental cheese, with biscuits and seasonal fruits

Allergens: Milk, Gluten, Sulphites, Celery

