

# —SUNDAY MENU—

Available Sundays 12-5.30pm

## —TO START—

### **Soup of the day**

Always freshly hand-made by our chefs, served with crusty bread and butter (GFO, VO, VGO) - £7.50

### **Prawn cocktail**

King and freshwater prawns in dill and vodka Marie Rose sauce served in baby gem lettuce boats (GF) - £11

### **Duck and orange paté**

With caramelised onion chutney and toasted granary bread (GFO) - £9

### **Beer battered brie**

French brie, deep fried in our gluten-free beer batter and served with leaves and cranberry sauce (V, GF) - £9

## —SUNDAY ROASTS—

All our roast dinners (except vegan options) are served with roast potatoes, mashed potatoes, roasted root vegetables, seasonal vegetables, cauliflower cheese, stuffing, spiced red cabbage, Yorkshire pudding and gravy.

Children's portions (except pies) are available for £10

### **Roast beef (GFO)—£21**

### **Roast loin of Pork with crackling (GFO)—£20**

### **Whole roast chicken breast (GFO)—£20**

### **Steak and ale or chicken and mushroom pie—£20**

### **Vegan sausages (VGO, V)—£17**

**Sunday roast sandwiches**—all served in ciabatta with roast potatoes and gravy- £15

### **Beef, horseradish and watercress (GFO)**

### **Pork and apple sauce (GFO)**

### **Chicken, cranberry and leaves (GFO)**

### **Vegan sausage, onion chutney and rocket (V, VGO)**

## —MAIN COURSES—

(all are available as children's portions for £10)

### **King prawn broil**

Huge, whole king prawns, freshwater prawns, mussels, new potatoes, and corn on the cob, broiled 'deep south style' with garlic butter, paprika and a touch of cayenne pepper (GFO) - £23

### **Beer battered fish and chips**

Battered haddock fillet, hand cut chips, minted mushy peas, tartare sauce (GF) - £20

### **Green Man or Moving Mountains burger**

Beef steak burger served in brioche with onion rings, beef tomato, Green Man sauce, baby gem, Monteray Jack, and bacon, with fries and coleslaw (GFO, VGO, VO, cannot be gluten free AND vegan/vegetarian) - £18

### **Gnocchi**

With either confit duck leg and Mediterranean vegetables, or wild mushroom friccassee, with Parmesan cheese (VGO, V) £20

### **Persian style vegan stew**

Roasted aubergines, peppers, courgettes onions and tomatoes with Persian herbs and spices, apricots, raisins and served with flatbread and topped with vegan feta (VG)—£17.50