

Sunday Menu

STARTERS

Soup Of The Day

Freshly made daily with seasonal vegetables, served with warm crusty bread.

6.95

Salt & Pepper Squid

Lightly seasoned, crispy fried squid pieces served with a homemade dragon mayonnaise.

8.25

Garlic Bread Pizza

Stone-baked garlic bread pizza.

(add cheese +1.50 / V)

7.25

Tomato & Goats Cheese Bruschetta

Toasted ciabatta topped with marinated cherry tomatoes, creamy goat's cheese & fresh basil. Finished with a drizzle of balsamic glaze.

7.25

(add cheese +1.50 / V)

Chicken Liver Pâté

Smooth chicken liver pâté served with toasted crostini's, a crisp side salad & sweet onion chutney.

6.95

SUNDAY ROAST

Traditional Sunday Roast

Choose one from the selection below & enjoy with roast potatoes, roasted vegetables, seasonal greens, Yorkshire pudding & rich gravy. A comforting weekend favourite.

Beef

Gammon

Bacon Wrapped Chicken With Stuffing

Plant Based Roast With Vegetarian Gravy

18.95

(GFA)

Sunday Roast Trio of Meats

Treat yourself & indulge in a slice of each meat, roast topside of beef, roast gammon & half a bacon wrapped chicken breast served with roast potatoes, roasted vegetables, seasonal greens, Yorkshire pudding & rich gravy.

20.95

(GFA)

MAINS

Traditional Fish & Chips

Atlantic haddock deep fried in our chefs own beer batter, served with mushy peas, triple cooked chips & homemade tartare sauce.

^{SML}
12.95

^{LRG}
16.95

Hurlston's Pie of the Day

Please ask a member of our team for today's hand-made pie of the day dish.

15.95

Cumberland Sausage & Mash

Locally sourced sausages served on wholegrain mustard mashed potatoes with rich red wine gravy, crispy onions & garden peas.

16.95

Margherita Pizza

Tomato base, mozzarella, fresh basil with a drizzle of extra virgin olive oil.

(V)

12.50

Pepperoni Pizza

Tomato base, pepperoni, mozzarella, fresh basil with a drizzle of extra virgin olive oil.

13.95

Mediterranean Sea Bass

15.95

Crispy skin sea bass fillet with mediterranean potatoes & vegetables served with sundried tomatoes and basil pesto.

(GF)

Pancetta & Wild Mushroom Carbonara

13.50

Locally sourced sausages served on wholegrain mustard mashed potatoes with rich red wine gravy, crispy onions & garden peas.

(add chicken +4.50) | GFA)

Salt & Pepper Chicken Pizza

14.95

Tomato base, sliced onions and peppers, fresh chillis, crispy salt & pepper chicken strips, mozzarella, fresh basil and drizzled with garlic oil.

SIDES

Fries (V & GF)

2.95

Sweet Potato Fries (V & GF)

3.50

Triple Cooked Chunky Chips (V & GF)

3.95

Mixed Vegetables (V & GF)

3.50

Roasted New Potatoes (G & GF)

2.95

Truffle Fries (GF)

5.50

Onion Rings

3.50

Creamy Cauliflower Cheese

5.95

Mashed Potato (V&GF)

3.50

DESSERTS

Cheesecake Of The Day

Chef's choice of flavouring served with vanilla ice cream.

Crumble Of The Day

Chef's choice of fruit filling topped with a sweet buttery crumble served with custard or vanilla ice cream.

Chocolate Brownie

Warm chocolate brownie served with vanilla ice cream, topped with chocolate drizzle.

Sticky Toffee Pudding

A rich, date-filled sponge soaked in warm toffee sauce served with vanilla ice cream.

Selection of Luxury 'Gelato' Ice Cream

Vanilla | Strawberry | Chocolate | Pistachio | Salted Caramel | Mint Chocolate Chip

(V & GF)

Vegan Ice Cream available on request.

ALL DESSERTS - 7.50



SCAN QR CODE
FOR ALLERGENS