

# Sunday Desserts

## Banoffee Waffle

Toffee sauce, hazelnut banana vanilla ice cream

£6.95

## Strawberry & Cream

Vanilla panna cotta, poached strawberry, rum, eton mess

£5.95

## VE Apple Tart Tatin

Salted caramel, ice cream

£6.95

## Trio of Ice Cream / VE Sorbets

Ask your server for today's flavours

£4.95

## Tiramisu

Mascarpone, coffee

£6.25

## Chocolate Mousse

Shortbread

£5.95

## COFFEES & TEA

### Latte

£3.45

### Espresso

£2.25

### Flat White

£3.45

### Double Espresso

£2.85

### Americano

£3.25

### Macchiato

£2.85

### Cappuccino

£3.45

### Hot Chocolate

£3.45

### Mocha

£3.45

### Pot of Tea

£3.25

Add syrup + 40p

## DIGESTIFS

	25ml	50ml		25ml	50ml
Disaronno	£4.75	£8.10	Hennessy VS	£7.35	
Baileys		£5.15	Port	£4.65	
Tia Maria	£6.35	£8.25	Kahlua	£4.25	£7.25

## LIQUEUR COFFEE

- £6.95 -

### Irish Coffee

Irish whiskey

### Italian Coffee

Disaronno

### French Coffee

Brandy

### Highland Coffee

Scotch whisky

### Baileys Latte

Luxury Irish cream

### Calypso Coffee

Tia Maria

## SPECIALITY COFFEES

- £4.65 -

### Sticky Toffee Latte

Hazelnut, caramel syrup with whipped cream, toffee sauce & crushed nuts

### Hot Chocolate Deluxe

Hot chocolate topped with whipped cream, marshmallows, crumbled brownie & chocolate sauce

### Ginger & Cinnamon Latte

Ginger & cinnamon syrup topped with whipped cream & crumbled ginger biscuit

**ALLERGENS NOTICE:** Please let your server know of any allergies or intolerances you have before you order. Allergen information by dish is contained in our allergen menu which is available upon request. Our kitchens operate with standards and procedures to address the risks of cross contamination; however, they are very fast environments so we cannot guarantee the total absence of allergens when preparing dishes. If you need any more information please ask one of our team members.



# Sunday Menu

## STARTERS

<b>Burrata Caprese</b>	£8.95
Pistachio pesto, tomato, sweet red onion, basil, focaccia	
<b>Soup of the Day</b>	£5.95
Ask your server for today's soup.	
<b>VE Ask for vegan alternative</b>	
<b>Ham Hock Terrine</b>	£7.95
Ham hock, honey, pea terrine, chutney, squash purée, croûtes	
<b>Chorizo Croquettes</b>	£5.95
Parmesan, paprika mayo	
<b>Pan Fried Scallops</b>	£10.95
Ask your server for today's chef's garnish	
<b>VE Creamy Garlic Mushroom</b>	£6.95
Wild mushrooms, toasted bloomer	

## MAINS

<b>Fish &amp; Chips</b>	£14.95
Pea puree, pub chips, tartare	
<b>Bacon Cheese Burger</b>	£14.95
Beef patty, bacon, house burger sauce, lettuce, sliced tomato, brioche bun	
<b>Copper Birch Caesar</b>	£15.95
<b>Choose from: Chicken, Falafel or Salmon.</b>	
Cos lettuce, croûtes, anchovies, parmesan, boiled egg, caesar dressing	
<b>Sirloin 8oz</b>	£23.95
Our butchers finest grain fed, dry aged steaks.	
Served with grilled mushroom & tomato, pub chips	

## SUNDAY ROASTS

Served with roast potatoes, creamed savoy, squash purée, honey glazed carrots & parsnips, buttered greens, gravy, Yorkshire pudding

Roast Topside of Beef	£15.95	Norfolk Turkey	£13.95
Roast Pork & Crackling	£14.95	<b>VE</b> Vegan Wellington	£14.95
Roast Shoulder of Lamb	£15.95	Trio of Meats	£16.95
		Roast Beef, Turkey & Pork	

## ROASTING PLATTER

(Serves 2)  
- £43.95 -

### Selection of roasted meats.

Served with roast potatoes, cauliflower cheese, homemade pork stuffing, creamed savoy, squash purée, honey glazed carrots & parsnips, buttered greens, gravy, Yorkshire pudding.

## SIDES

<b>VE</b> Homemade Onion Rings	£3.95	<b>VE</b> Truffle & Parmesan Fries	£4.25
<b>VE</b> Thick Cut Chips	£3.35	<b>VE</b> Roasted Vegetables	£4.25

## ROAST SIDES

£3.65

<b>VE</b> Honeyed Glazed Parsnips	Homemade Pork Stuffing to Share	<b>VE</b> Buttered Greens
<b>VE</b> Cauliflower Cheese		<b>VE</b> Creamed Savoy

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