

Sunday Desserts

Banoffee Waffle

Toffee sauce, hazelnut, banana, vanilla ice cream

£6.95

🍏 Apple Tart Tatin

Salted caramel, ice cream

£6.95

Strawberry & Cream

Vanilla panna cotta, strawberry
eton mess, pistachio, basil

£5.95

Tiramisu

Mascarpone, coffee

£6.25

Trio of Ice Cream / 🍏 Sorbets

Ask your server for today's flavours

£4.95

Chef's Dessert

Ask your server for today's chef's dessert

£5.95

COFFEES & TEA

Latte

£3.45

Flat White

£3.45

Americano

£3.25

Cappuccino

£3.45

Mocha

£3.45

Espresso

£2.25

Double Espresso

£2.85

Macchiato

£2.85

Hot Chocolate

£3.45

Pot of Tea

£3.25

Add syrup +40p

DIGESTIFS

25ml | 50ml

Baileys Irish Cream Liqueur

£5.15

Southern Comfort

£4.25

£7.25

Disaronno Amaretto

£4.75

£8.10

Archer Peach Schnapps

£4.25

£7.25

Tia Maria

£6.35

£8.25

Jagermeister

£4.25

£7.25

Kahlua

£4.25

£7.25

Antica Sambuca Classic

£4.45

£7.55

Chambord

£4.25

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

- ✔ **Burrata Caprese** £9.35
Pistachio pesto, tomato, sweet red onion, focaccia, basil
- Soup of the Day** £5.95
Ask your server for today's soup.
- ✔ **Ask for vegan alternative**
- Ham Hock Terrine** £8.95
Ham hock, honey, pea terrine, chutney, squash purée, croûtes
- Chorizo Croquettes** £6.95
Parmesan, paprika mayo
- Pan Fried Scallops** £10.95
Ask your server for today's chef's garnish
- ✔ **Creamy Garlic Mushroom** £7.95
Wild mushrooms, toasted bloomer

MAINS

- Fish & Chips** £15.95
Pea puree, pub chips, tartare
- Bacon Cheese Burger** £15.95
Beef patty, bacon, house burger sauce, lettuce, sliced tomato, brioche bun.
- Copper Birch Caesar** £15.95
Choose from: Chicken, Falafel or Salmon.
Cos lettuce, anchovies, parmesan, boiled egg, caesar dressing
- Sirloin 8oz** £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

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|------------------------|--------|---------------------------|--------|
| Roast Topside of Beef | £15.95 | Norfolk Turkey | £13.95 |
| Roast Pork & Crackling | £14.95 | ✔ 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

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|-------------------------------|-------|---------------------------------------|-------|
| ✔ Homemade Onion Rings | £4.25 | ✔ Truffle & Parmesan Fries | £4.25 |
| ✔ Thick Cut Chips | £3.35 | ✔ Roasted Vegetables | £4.25 |

ROAST SIDES

£3.65

- | | | |
|----------------------------------|---------------------------------|--------------------------|
| ✔ Honeyed Glazed Parsnips | Homemade Pork Stuffing to Share | ✔ Buttered Greens |
| ✔ Cauliflower Cheese | | ✔ Creamed Savoy |

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