SUNDAY MENU

NIBBLES

Marinated Olives Prawn Crackers

£3.45 £3.45 **® Halloumi Strips © Rustic Bread Board** £5.25 £4.75

STARTERS

Potted Pâté

£6.75

Prawn Cocktail

Soup of the Day £7.45

£6.45

Chicken liver pâté served with red onion chutney & sliced toasted baquette Glazed Chicken Wings

£6.95

Served with sliced brown bread and butter Carmel Chicken £6.95

Ask your server for our soup of the day,

served with rustic bread & butter © Creamy Garlic Mushrooms £6.95

Served in a sticky BBQ or peri-peri sauce, with a blue cheese dip

Breaded chicken bites, glazed in our signuature caramel sauce & sesame seeds

Pan fried mushrooms in a creamy garlic sauce, with garlic bread

SUNDAY ROAST

Help yourself to our homemade yorkies, stuffing, sausages, roast potatoes, honey parsnips & more vegetables than you can shake a fork at. We also have a choice of gravies and sauces.

OUR MEATS

On Sunday: minimum selection of 3 meats on the carvery • 21 Day Aged Matured **British Beef**

• Free Range Turkey

• British Gammon

Roasted Pork

• Rolled Pork Belly

GREAT BRITISH CLASSICS

Tennessee Combo

£19.95

Hunter's Chicken

£14.95

£16.95

Half rack of our slow cooked ribs & half flame grilled chicken, both smothered in our sticky Tennessee glaze. Served with thick cut chips, coleslaw & corn on the cob

Chicken Caesar Salad

£13.95

Grilled chicken breast, maple bacon, sticky BBQ glaze & melted mature cheddar, with thick cut chips & coleslaw Salmon Fillet

Pan seared prime fillet of salmon served with your choice of:

Chicken breast in a massala sauce, with basmati rice & poppadoms

potatoes, vegetables or salad & white wine or sweet chill sauce £14.95

Grilled free-range chicken breast, crispy lettuce, crispy bacon lardons, homemade croutons & parmesan cheese. Served with a side pot of Caesar dressing. Swap for salmon +£2

Slow Roasted Lamb Shank

Slow cooked lamb shank, served in a rich home-made minted gravy with buttery mash & spring greens

Signature Fish & Chips A Great British favourite, golden beer-battered fresh catch, served with thick cut chips, garden peas & tartar sauce

20.95

£14.95

Spaghetti Carbonara

£15.95

Spaghetti with a creamy parmesan sauce, cured pork, black pepper & mushrooms @ option available

Trio of Sausages & Mash

Chicken Tikka Massala

£13.95

Trio of British sausages served with creamy mash, buttered peas & onion gravy

FLAME GRILLED 1/2 CHICKEN £15.95

Choose between one of our delicious toppings, served with thick cut chips or salad, corn on cob and slaw.

- Sticky Tennessee Glaze Fiery Peri-Peri Glaze
- Sweet Chilli Glaze
- Creamy Mushroom Sauce

GOURMET BURGERS

All of our burgers are served with our signature burger sauce, lettuce & tomato in a brioche bun, a side of coleslaw and your choice of skinny fries or thick cut chips.

The Classic

£12.95 The Western £14.95 Prime beef burger, crispy bacon, crispy onions, double cheese & a sticky

The California

Prime beef burger or grilled chicken © The Halo

£15.95 BBQ sauce, topped with onion rings

breast, bacon, halloumi, crispy onions, avocado and mayonnaise

Prime beef burger topped with

melted mature cheddar cheese

With halloumi patty, avocado, crispy onions & a dollop of mayonnaise

Swap any of our burgers for our • halloumi patty or chicken breast

STEAK

Our butchers finest 28 day dry aged steaks. Served with grilled mushroom, tomato and your choice of side.

Sirloin 10 oz

£24.95

Fillet 8 oz £28.95

SAUCES TO COMPLIMENT

Peppercorn £2.95

Mushroom £2.95

HOMEMADE PIES £13.95

All our pies are served with either creamy mash or chunky chips, seasonal vegetables and a jug of gravy

Chicken & Leek Pie

Steak & Ale Pie

© Spinach & Mushroom Pie

Cottage Pie

Veggie Welly of the Day

SIDES

- Onion Rings
- Cheesy Garlic Bread
- Thick Cut Chips
- Mixed Leaf Salad
- Sweet Potato Fries
- Spring Greens

- Garlic Bread
- Skinny Fries
- Creamy Mash

• Corn on the Cob

SUNDAY M E N U

CLASSIC DESSERTS

£6.95

Cheesecake of the Day

Deliciously creamy cheesecake served with cream or ice cream. Ask your server for our cheesecake of the day

Homemade Bread & Butter Pudding

Served with lashings of custard

Lemon Tart

Zesty lemon tart, served with cream or ice cream

Hot Chocolate Brownie

Homemade chocolate brownie, drizzled with hot fudge sauce, served with vanilla ice cream

Toffee Apple Crumble

Homemade with British apples, drizzled in toffee sauce & topped with a crunchy golden crumble, served with ice cream, vanilla custard or cream

Winter Berry Pavlova

Meringue nest, chantilly cream, vanilla ice cream garnished with winter berries and coulis

Treacle Sponge Pudding

Treacle sponge pudding with a sticky syrup served with hot custard

Trio of Sorbets or V Ice Cream £5.95

Ask your server for today's sorbets or ice creams

SUNDAES

£7.25

Eton Mess

Freshly made vanilla ice cream with forest fruit coulis, chantilly cream & crunchy meringue pieces

Cheesecake of the Day Sundae

Broken up cheesecake of the day pieces in layers of ice cream served with whipped cream

Toffee Apple Sundae

Toffee apple & golden crumble, layered between vanilla ice cream & toffee sauce. Topped with whipped cream & toffee sauce

Hot Fudge Brownie Sundae

Warm brownie pieces, vanilla & chocolate ice cream, with hot fudge sauce topped with whipped cream

COFFEES/HOT DRINKS

HOT DRINKS=

Flat White Hot Chocolate £3.85 £3.85 Cappuccino £3.85 Espresso £3.25 Pot of Tea £3.45 Latte £3.85 Americano £2.85 Dbl Espresso £3.45

Add syrup +40p

: LIQUEUR COFFEE =

£6.95

Irish Coffee Italian Coffee French Coffee Irish whiskey Disaronno Brandy

Baileys Latte Highland Coffee Calypso Coffee

Scotch whisky Luxury Irish cream Tia Maria

SPECIALITY DRINKS:

£5.45

Hot Chocolate Deluxe

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

Blackforest Hot Chocolate

Creamy hot chocolate with rich blackforest syrup, topped with whipped cream

Sticky Toffee Latte

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

our staff about our fabulous

Quintessential

Afternoon

Ginger & Cinnamon Latte

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