

SUNDAY MENU

STARTERS

SOUP OF THE DAY V 6.50
with a cheese scone

**CREAMY TRUFFLED
WILD MUSHROOMS** VG 6.50
on toasted brioche

CRISPY CALAMARI 7.50
Panko-coated squid strips
with garlic aioli and a soy ginger
dipping sauce

**SOUTHERN FRIED
CHICKEN STRIPS** 7.50
South Carolina sweet glaze
with chilli jam

**SPICY SWEETCORN
FRITTERS** VG 6.50
with charred basil & plum sauce

MIXED BREADS V 7.50
Served warm with olives,
sweet peppers, chutneys & oil

SIDES

YORKSHIRE PUDDING V 3.00

CAULIFLOWER CHEESE VGO 4.50

ROAST POTATOES V 4.50

ROOT VEGETABLES V 4.50

APPLE & SAGE STUFFING VGO 4.50

FRIES VG 4.50

HAND-CUT CHIPS VG 4.50

MAINS

BEER-BATTERED HADDOCK 16.50
with hand-cut chips, garden peas & tartare sauce

BEER-BATTERED BANANA BLOSSOM VG 16.50
with hand-cut chips, garden peas & tartare sauce

BURGERS

THE VEGAN VG 14.50
Vegan bean patty, vegan cheese, pickled red onions,
smoked mustard & garlic mayo & baby gem lettuce in
a vegan grillhouse bun

THE HOUSE 15.50
Beef patty, double cheddar, pickled red onions,
smoked mustard & garlic mayo & baby gem lettuce
in a grillhouse bun

THE BUTTERMILK CHICKEN 16.00
Grilled chicken, smoked mustard & garlic mayo,
pickles & baby gem lettuce in a grillhouse bun

PIE ROASTS

Served with roast potatoes, root vegetables, seasonal greens, swede mash,
cauliflower cheese, Yorkshire pudding & real gravy

STEAK & TRUE NORTH ALE

CHICKEN, MUSHROOM & LEEK

CHEESE & ONION V

SPINACH & FETA VG

ALL SERVED
WITH FRIES

16.50
EACH

If you have a question, food allergy or intolerance, please let us know before placing your order.

Full allergen information is available on request or can be accessed via the QR code.

Food is prepared in an area where other allergens are present and our menu descriptions do not list all ingredients. Fish and poultry products may contain small bones.

V Vegetarian, VO Vegetarian Option Available, VG Vegan, VGO Vegan Option Available.



SUNDAY MENU

12" SOURDOUGH PIZZAS

Hand-stretched sourdough with rich house-made tomato & herb sauce, topped with mozzarella cheese

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| MARGHERITA VGO | 10.50 |
| PEPPERONI | 13.00 |
| PARMA HAM, ROCKET & PARMESAN | 14.00 |
| MIXED OLIVES, ANCHOVIES & PARMESAN | 13.50 |
| VEGAN FETA, MIXED OLIVES & SPINACH VG | 13.50 |
| CHICKEN, CHORIZO, ROCKET & ONION JAM | 14.50 |
| GOATS CHEESE, ROCKET & ONION JAM V | 13.00 |
| BLUE CHEESE, MUSHROOMS & ROCKET V | 14.00 |

ROASTS

Served with roast potatoes, root vegetables, seasonal greens, swede mash, cauliflower cheese, Yorkshire pudding & real gravy

**DOUBLE
UP MEAT
+4.00**

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| ROLLED & STUFFED PORK BELLY | 16.50 |
| SHOULDER OF PORK | 15.50 |
| 12 HOUR SLOW ROASTED DERBYSHIRE BEEF | 18.00 |
| LEMON & HONEY CHICKEN SUPREME** | 16.00 |
| ROSEMARY & RED WINE BRAISED LAMB SHANK** | 18.50 |
| VEGETABLE WELLINGTON V | 15.50 |
| VEGAN SHEPHERD'S PIE* VG | 15.50 |
| VEGAN CHICKEN* VG | 15.50 |

*Yorkshire Puddings aren't included with vegan roasts. **Not included with double up.

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