

SUNDAY MENU



APPETISERS

Brancaster Oysters

shallot vinegar & lemon or Thai sauce (lemongrass, ginger, coriander, garlic) - 3.5 each or 3 oysters - 9

3 Tempura Brancaster Oysters

Thai sweet chilli or soy, toasted sesame seeds dip - 12

Homemade Focaccia

olive oil & balsamic dip - 5

Gordal Olives - 5

STARTERS

Soup of the Day

homemade focaccia - 7

Portobello Mushroom Tian

sauté spinach, goats cheese gratin - 8

Grilled Aubergine & Mozzarella Roll

Napoli sauce, parmesan - 8

Tempura Prawns

dressed mixed leaves, lime - 11

with the sauce of your choice:
aioli or Thai sweet chilli sauce

MAINS

Roast Rump of Beef

Yorkshire pudding, roasted potatoes, seasonal vegetables, cauliflower cheese, gravy - 18

Roast Chicken Supreme

Yorkshire pudding, sage & onion bread stuffing, roasted potatoes, seasonal vegetables, cauliflower cheese, gravy - 18

Roast Loin of Pork

Yorkshire pudding, crackling, roasted potatoes, seasonal vegetables, cauliflower cheese, gravy - 18

Roast Nut Loaf

(Cranberries, Nuts, Brown Rice, Lentils)
Yorkshire pudding, roasted potatoes, seasonal vegetables, cauliflower cheese, gravy - 18

Slow Cooked Venison Bourguignon

mushrooms, carrots, creamy mash potato - 26

Aloo Matar Curry

basmati rice, homemade naan bread - 15

Wherry Battered Haddock

homemade triple cooked chips, buttered garden peas, tartar sauce - 17

Homemade Coach Beef Burger

bacon, saffron aioli, slaw, onion rings, homemade skinny fries - 17
add a fried egg - 2

SIDES

Homemade Triple Cooked Chips - 4

Homemade Skinny Fries - 4

Seasonal Buttered Vegetables - 4

Buttered Cavolo Nero & Pancetta - 5

Creamy Mash Potato - 5

Chilli Garlic Tenderstem Broccoli - 5

House Green Salad, House Dressing - 4

Sauteed Mushrooms & Parsley - 6