

# THE PUB CLASSICS

## Starters

### Prawn Cocktail

10

V

Atlantic prawns in a homemade Marie Rose sauce, paprika dusting served with fresh sourdough bread, seasonal mixed leaf salad garnish and lemon

### Chorizo and Red Pepper Arancini 9.5

Vegetarian Option 8.5

Homemade Arborio rice, chorizo and red peppers with a melted mozzarella center, coated in crispy breadcrumbs and served with a rich homemade tomato and mascarpone sauce

### The Scotch Egg 9

GF

Homemade seasoned pork scotch egg smothered in a crispy breadcrumb coating and served with our signature Guinness & red onion chutney, picallili served with a fresh salad garnish

### Homemade Soup of The Day 8

GF, Vg, V Available

Our own homemade soup of the day served with warm sourdough ciabatta and butter

## Jacket potatoes or Ciabatta

### Lite Bites

Our jacket potatoes are oven baked and dressed with olive oil and seasoning, served with a fresh dressed side salad

GF

Our sourdough ciabatta is freshly baked to order and served with Tyrrells vegetable crisps

### Crayfish Cocktail with Spring Onion 10

V

Crayfish in our homemade Marie Rose sauce on a bed of mixed leaf lettuce and cherry vine tomato topped with spring onion

### Melted Brie and Bacon 9.5

Melted creamy Brie and smoked bacon with cranberry sauce, mixed leaf lettuce and chopped cherry vine tomatoes

### Ham, Cheese and Coleslaw 9.5

Our home baked gammon, mature English cheddar cheese and homemade coleslaw

Vegetarian Option

### Cheese Board for two 14

V

A selection of cheeses served with crackers, grapes, chutney and a fresh side salad

## Sides

Chunky chips GF { With cheese £1.00 } 5

Skin on fries GF { Extra } 5

Sourdough Garlic Bread 4

Onion Rings Beer battered GF 5

House Salad GF 3.5

Halloumi fries GF 5

Served with a sweet chilli dipping sauce

## Mains

### Wholetail Scampi 10.5 Smaller Plate 18.5

Gf Option

19.5

Deep fried breaded wholetail scampi served with skin on fries, British garden peas, served with homemade tangy tartar sauce and lemon pigtail

### Pie Of the Day 19.5

19.5

Tailormade short crust pie, served with a wholegrain mustard mash potato, seasonal vegetables and a rich gravy

### Ham Egg And Chips 10.5 Smaller Plate 16.5

GF

Our home baked gammon glazed with honey and mustard, topped with two free range eggs, served with chunky chips and fresh salad garnish

### Liver and Onions 10.5 Smaller Plate 20

GF

Pan seared lambs liver and smoked bacon on a bed of creamy mash, served with a homemade red wine & onion gravy and seasonal vegetables

## Sunday Roasts

All roasts are served with seasoned roast potatoes, seasonal vegetables, cauliflower & broccoli cheese, braised red cabbage, pork sausage meat with sage and onion stuffing ball, homemade Cheese Yorkshire pudding, parsnip shavings, finished with homemade gravy

Roast sirloin of beef Small 16.5 Large 20.5

Roast stuffed belly of

pork Small 16 Large 20

Roast Chicken Quarter 16.5 Half 20

All chicken is on the Bone

Roast Gammon Small 16 Large 20

Homemade nut roast Small 16 Large 20

Mixed Roast a choice of 2 Meats 21.5

3 Meats 25

4 Meats 26.5

All mixed roast includes a pig in blanket with all the trimmings

### Lamb Shank 24

GF

Home slow roasted British lamb shank served with roast potatoes, seasonal vegetables, homemade gravy

Side order: a trio of pigs in blankets 4.5

LION AND LAMB  
SUNDAY MENU