

SUNDAY MENU – 2 COURSES £29.00 – 3 COURSES £35.00 please choose any pudding on dessert menu excluding Cheese

TO KICK OFF

Warm Sourdough
Whipped butter (v)

64.75

Smoked Almonds (df,gf) £4.75 Chili Marinated Gordal Olives (gf,v) £5.00

STARTERS

Soup of the Day (vg,gfo) sourdough

Goats Cheese & Shallot Tart (v) artichoke, balsamic, rocket

Poke Bowl (vg,gfo) sticky rice, peppers, cucumber, edamame, furikake, soy dressing, siracha mayo

Korean BBQ Chicken Wings (df) spring onions, lime

Salt & Pepper Squid wasabi mayo, smacked cucumber salad

MAINS

Pie of the Day herb mash, buttered greens, roasted carrot, red wine sauce

Tickell Burger (gfo) 2x 4oz patties brioche bun, streaky bacon, smoked cheddar, baby gem, tomato, burger sauce, gherkin, fries

Pan Fried Coley Supreme (gf) pea, smoked bacon & potato fricassee, white wine & dill cream sauce

Aubergine Schnitzel (vg) pomegranate & shaved fennel salad

ROASTS

Roast Sirloin of Beef (afo, dfo)

roast potatoes, roast vegetables, greens, gravy, Yorkshire pudding

Rolled Roast Pork Belly (gfo, dfo)

roast potatoes, roast vegetables, greens, gravy, Yorkshire pudding, apple sauce

Roast Chicken Supreme (gfo, dfo)

roast potatoes, roast vegetables, greens, gravy, Yorkshire pudding

Roasted Squash (vgo)

roast potatoes, roast vegetables, greens, veggie gravy, Yorkshire pudding

SIDES

Seasonal Vegetables	£4.75
Cauliflower Cheese	£4.80
Skin on Fries	£4.00
House Salad herb crumb	£5.50