

SUNDAY MENU

SMALL PLATES

- Corn Ribs 8.5 (ngci) in garlic butter and parmesan
- Halloumi Fries 6.75 (v) with sweet chilli dipping sauce
- Crispy Cauliflower Wings 8 (ngci,ve)
with Indian-spiced vegan yoghurt
- Calamari 9 with aioli (ngci)
- Baby Back Ribs 9.95
in a teriyaki glaze with creamy homemade coleslaw
- Chicken Wings 9
with your choice of sauce; bbq,
garlic & parmesan or leadbelly's hot sauce
- Nachos 8.5 (ngci,v)
salsa, guacamole, melted
cheddar, cheese sauce,
sour cream, pickled
jalapeño, spring onion
and micro coriander
add pulled pork 4.5
- Mac & Cheese 7.5 (v)
oven baked macaroni in 3 cheese sauce
add confit field mushroom
and truffle oil 2.5 (v)
or pulled pork and jalapeños 5.5



LARGE PLATES

- 12oz Ribeye Steak 30 (ngci)
served with fries, salad and
peppercorn sauce
- Fish & Chips 18 (ngci)
battered haddock with mushy peas,
fries and tartar sauce
- Roasted Half Chicken 19.5 (ngci)
with garlic and lemon butter, roasted
new potatoes or fries and mixed salad
- Caesar* 12.5 (ngcio)
classic caesar salad with marinated anchovies,
cos lettuce, parmesan and croutons
- Chopped Salad* 11.5 (ngci,ve)
smacked cucumber, corn ribs, micro greens, roasted
seeds, mixed leaf salad and lemon dressing
*add grilled chicken tenders 4.5 or bacon 2.5

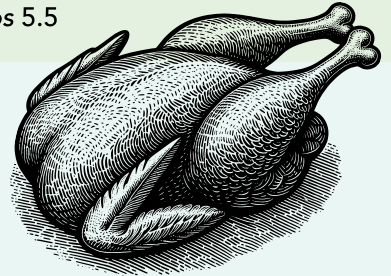
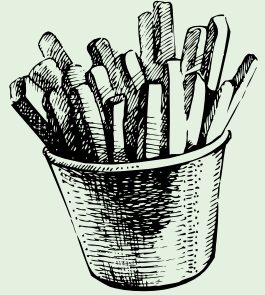


An optional service charge of 12.5% will be added to all bills.
Please speak to our team if you suffer from any allergies.
ve - vegan | ngci - non gluten containing ingredients
ngcio - non gluten containing ingredients option | v - vegetarian

Please note: Soybean oil used in our kitchen is produced from genetically modified soya. We use wheat, egg, soybean, milk, peanuts, tree nuts and fish. Please be aware that normal operations involve shared cooking and preparation areas, including common fryer oil. The possibility exists for food items to come in contact with other food products. Due to these circumstances, we are unable to guarantee that any menu items can be completely free of allergies.

Accordingly, WE DO NOT RECOMMEND consumption of our gluten free foods by those with celiac disease.

- Warm Flatbread 7.5 (ve) served with topped hummus
- Chicken Tenders 8.5 (ngci) with bang bang sauce
- Garlic Pizza Flatbread 8.25 (v)
- Green Leaf Side Salad 5 (ngci,ve)
cucumber, cherry tomatoes, lemon dressing and chives
- Fries 5 (ngci,ve)
add garlic butter and chilli 1 (v)
or upgrade to our dirty fries with garlic
butter, bacon, cheese and jalapeños 2
or pulled pork and jalapeños 5.5
- Sweet Potato Wedges 6.5 (ngci,ve)
add garlic butter and chilli 1 (v)
or upgrade to our dirty fries
with garlic butter, bacon,
cheese and jalapeños 2
or pulled pork and jalapeños 5.5



ROASTS

all roasts are served
with garlic and rosemary
roast potatoes, greens
and sweet roasted carrots.

- Beef Sirloin with Yorkshire pudding 23 (ngcio)
- Half Roast Chicken with Yorkshire pudding 21 (ngcio)
- Pork Belly with Yorkshire pudding 20 (ngcio)
- Trio of Roast Beef, ¼ Chicken & Pork Belly 24.5 (ngcio)
with Yorkshire pudding
- Field Mushroom & Camembert Wellington 19 (v)
with Yorkshire pudding
- Pan-Roasted Lentil & Mushroom Bake 17 (ve)

ROAST SIDES

- Mac & Cheese 7 (v)
- Cauliflower Cheese 6 (v)
- Pigs in Blankets 6 (ngci)
- Yorkie 3 (ngcio)
- Roast Potatoes 5 (ve)



DESSERTS

- Chocolate & Peanut Butter Stack 7.5 (v)
with vanilla ice cream
- Passion Fruit Cheesecake 7 (ngci,v)
- Lemon Tart 6.5 (ngci,v) with vanilla ice-cream
- Chocolate Truffle Brownie Torte 7.5 (ngci,ve)
with chocolate ice-cream (vegan available upon request)
- Ice-cream 5.5 choose 2 scoops; (v)
vanilla, strawberry, chocolate,
raspberry ripple, chocolate (ve)