.

Winter Menu

Breads & herb butter (v) £3.5 Sicilian mixed olives (vg, gf) £5

Starters

Breadboard to share, beetroot houmous, mulled dukkha, olive oil & balsamic (vg, nfa) £14
Chestnut & potato velouté, thyme loaf (v) £7
Wensleydale & walnut tart, cranberry chutney (n) £7.5
Kedgeree fishcake, egg, coriander mayo (gfa) £8
Ham hock & root vegetable terrine, piccalilli puree, toasts (gfa) £7
Pigs in blanket scotch egg, caramelised onion relish £8.5
Devilled whitebait, tartare sauce, lemon £7

Mains

Salmon fillet, beetroot croquette, wilted kale, horseradish cream (gf) £22
Braised beef, rosemary crushed swede, mushroom duxelle, onion jus (gf) £20
Brussel sprout bubble & squeak rosti, creamed leeks, poached egg (gf vga) £18
Monkfish tail, Jerusalem artichoke, kale, crispy pancetta, hazelnuts (gf) £20
Beer battered haddock or halloumi, skin on chips, minted peas & tartare sauce (va, gfa) £18
The Sun beefburger, cheddar, tomato, red onion, leaves, burger sauce, skin on chips £17
Mushroom & red pepper burger, skin on chips, wasabi mayo (vg) £16
Skin on chips £5, Sweet potato fries £6, Seasonal vegetables £5, Side salad £5, Pigs in blankets £7

Desserts

Chocolate Brownie, malted cream, satsuma coulis (gf, n) £7.5

Poached pear, mulled wine syrup, vanilla ice cream (vga) £7

Cinnamon rice pudding, spiced fig jam, pecans (gf) £7

Sticky toffee pudding, butterscotch sauce, salted caramel ice-cream, candied pecans (n, nfa) £7.5

Ice-cream – salted caramel, honeycombe, vanilla (vga) £3 per scoop with shortbread

Winter sorbet selection available (vg) £2.5 per scoop

Selection of British cheeses, oatcakes, water biscuits, red onion marmalade, piccalilli (v) £15

We are open for lunch from 12-3pm Mon-Sat serving our seasonal menu & sandwiches. Our kitchen opens for dinner from 5-9pm Mon-Sat. We serve food from 12-7pm on Sunday with a choice of five roasts available up to 5pm.

A discretionary 12.5% service charge is added to the bill this is shared equally amongst the entire team

Our Festive Menus are also available with a pre-order & desposit throughout December up to Christmas Eve

Please advise us of any dietary requirements. Whilst we do all we can to accommodate guests with food intolerances & allergies, we are unable to guarantee that dishes will be completely allergen free. Our menu is labelled for the following allergens: gf: gluten free, gfa: gluten free available, n: contains nuts, nfa: nut free available, vg: vegan, vga: vegan available, v: vegetarian

