Autumn Dinner Menu

Bread & herb butter (v) £4.5 / Sicilian mixed olives (vg, gf) £6

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Roasted red pepper hummus, olive tapenade, sun dried tomato focaccia, spiced dukkah (gfa,nfa,vg)	£8.5
Orange & gin cured sea trout, chard nectarine, sour cream, garlic & chive crostini (gfa)	£11
Pulled pork bao buns, pickled red cabbage & apple slaw, siracha mayo (gfa)	£12.5
Teriyaki tofu bao buns, pickled red cabbage & apple slaw, wasabi mayo (gfa,vg)	£10
Spiced lamb scotch egg, lemon harissa, rocket	£9.5
Fig & goats cheese tart, rosemary cream fresh, clove honey	£9
Devilled "spiced" whitebait, tartare sauce, lemon	£8

Seasonal Mains

Confit duck leg, duck fat pomme anna potato, carrot anis purée, garlic runner beans, thyme jus (gf)	£24
Crispy pork belly, spiced plum sauce, pork & apple croquette, chard Bok Choi (gfa)	£22
Pan fried salmon fillet, herb gnocchi, tenderstem broccoli, lemon & cockle sauce (gf)	£24
Bubble & squeak rosti, creamed leeks, chestnut mushrooms, poached egg, crispy leeks (gf, vga)	£20
Tempura vegetable, katsu curry, lime & coconut rice, pickled kohlrabi (gfa, vg)	£19

Pub Classics

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The Sun beefburger, cheddar, salad, gherkins, burger sauce, skin on chips (dfa) + bacon £1.5	£18
Mushroom & red pepper burger, rocket, wasabi mayo, skin on chips (vga)	£17
Beer battered haddock, skin on chips, minted peas & tartare sauce (gfa, dfa)	£20
Beer battered halloumi, minted peas & tartare sauce (gfa, v)	£18

Sides

Skin on chips (vg) £5, Sweet potato fries (vg) £6, Onion rings (vg) £5, Mac & cheese (v) £7 Rocket mixed salad (vg) £6, Seasonal vegetables (v) £6 Creamy mash (v) £5

Desserts

Pear & blackberry crumble, gingerbread crumb, cinnamon custard (gf)	
Plum & almond sponge, amaretto syrup, clotted cream ice cream (vga,n)	£8
Black cherry bakewell tart, fruit compote, vanilla ice-cream (n)	£9
Dark chocolate brownie, pistachio ice cream, cointreau syrup (gf)	£8.5
Sticky toffee pudding, butterscotch sauce, salted caramel ice-cream, candied pecans (nfa)	
Ice-cream – salted caramel, pistachio, vanilla, lemon meringue (vga) per scoop with shortbread	£3
Seasonal sorbet – lemon, blood orange, raspberry (vg)	£2.5

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

We are children, dog & laptop friendly with children welcome up to 7pm under 10 years old / 9pm under 18 years old We are closed on Mondays apart from Bank Holidays

We are open for lunch 12-3pm & for dinner 5-9pm Tuesday-Friday

We serve food all day from 11-9pm on Saturday with our brunch/lunch menu served from 11am

We serve a choice of five roasts 12-6pm on a Sunday

Join us for Halloween Weekend celebrating 16 years @ The Sun - Junior Halloween Movie Fright Night on Friday 31st October & our Day of the Dead Party / Mariachi Band on Saturday 1st November

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, df: dairy free, dfa: dairy free available

