# See our new Prix fixe Sunday Roast Menu 2 courses for £28 or 3 courses for £34

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

## Small Plates

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

#### Roasts

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The roast trio – sirloin of beef, braised shoulder of lamb, chicken leg (gfa)	£24
Slow braised shoulder & leg of lamb (gfa)	£22
Slow cooked porchetta – pork roast & crackling	£22
Roast sirloin of beef (gfa)	£22
Roast chicken on the bone (gfa)	£20
Vegetable nut roast (n, vga)	£20

All served with roasties, Yorkshire pudding, braised red cabbage, crushed swede, fine green beans, honey roast parsnips, sage & onion stuffing & our Chef's best Sunday gravy

Cauliflower cheese £6 / Side of crackling £4 / Chicken leg £4 / Creamy buttered mash £5

## Mains

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 or halloumi, skin on chips, minted peas & tartare sauce (gfa, dfa)	£19/18
Pan fried salmon filet, herb gnocchi, tenderstem broccoli, lemon & cockle sauce (gf)	£24
Beetroot & spinach rosti, creamed leeks, chestnut mushrooms, poached egg, crispy leeks (gf,vga)	£20

Classic Sides - Skin on chips (vga) £5, Sweet potato fries (vga) £6, Summer vegetables (v) £6

# **Puddings**

Pear & blackberry crumble, gingerbread crumb, cinnamon custard (gf,vga)	£8.5
Black cherry Bakewell, blueberry fruit compote, vanilla ice cream (n)	£9
Dark chocolate brownie, Cointreau syrup, pistachio ice cream, candied oats (gfa)	£8.5
Sticky toffee pudding, butterscotch sauce, salted caramel ice-cream, candied pecans (nfa)	£8.5
Ice-cream – salted caramel, pistachio, lemon meringue, vanilla (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 bil; I this is shared equally by the team

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

