

Nibbles

Focaccia 6 V

Olive Oil & Balsamic

Focaccia And Hummus 7.5 V

Crispy Chickpeas

Pork Crackling 6.5 GF

Toffee Apple Sauce

Mixed Olives 5 VG / GF

Small Plates & Starters

Soup of the Day 10

Toasted Focaccia

Fish Goujons 12

Mushy Peas, Tartare Sauce

Crispy Squid 12

Chilli & Lime Mayonnaise, Spring Onions,

Pickled Cucumber

Crispy Chilli Beef 12

Asian Slaw

Burrata 14 V GFO

Heritage Tomatoes, Toasted Focaccia,

Pistachio Dukkah

Buttermilk Fried Chicken 12

Slaw, Thai Dipping Sauce

Sticky Beef Tacos 12 GF

Asian Slaw, Wasabi & Lime Mayonnaise,

Sesame, Pickled Red Cabbage

Mushrooms on Toast 11 V

Rocket, Chimichurri

Rosemary & Garlic Fries VG / GF 6

Triple Cooked Fat Chips VG / GF 7

Lobster Thermidor Fries, Parmesan 10

Large Plates

8oz Sirloin Steak 30 GFO

Triple Cooked Fat Chips, Rocket & Parmesan Salad,

Chimichurri or Peppercorn Sauce

10oz Ribeye 40 GFO

Triple Cooked Fat Chips, Rocket & Parmesan Salad,

Chimichurri or Peppercorn Sauce

Honey and Soy Glazed Ham 19 GF

Triple Cooked Fat Chips, Fried Egg, Pineapple Pickle

Fish Pie 23

Prawns, Market Fish,

Buttery Mashed Potatoes, Buttered Peas

Goan Curry 25 GFO

Market Fish, Tiger Prawns,

Basmati Rice, Cucumber, Sea Salt, Lime

BBQ Glazed Pork Ribs 25 GFO

Fries, Peanuts, Sesame, Coleslaw, Crispy Onions

Vegetable Risotto 21 V GF

Asparagus, Peas, Leeks, Courgettes,

Lemon, Parmesan, Pine Nuts

Beer Battered Fish & Chips 19

Mushy Peas, Tartare Sauce

Treacle Cured Beef Brisket 27 GFO

Mashed Potatoes, Spring Onion,

Hispi Cabbage, Gravy

Crispy Chilli Beef 23

Rice, Spring Onion, Coriander

Caesar Salad 12 +5 for Chicken GFO

Baby Gem Lettuce, Anchovies, Bacon,

Parmesan, Croutons

Sides

Cauliflower Cheese V 7

Rocket & Parmesan Salad 7 V

Mixed Seasonal Greens VG / GF 5.5

Desserts

See Specials Board

Sunday Lunch

Start

Pork Crackling: Toffee Apple Sauce 7 GF

Soup of the Day: Focaccia 10 VG GF0

Buttermilk Fried Chicken: Summer Slaw, Thai Dipping Sauce 11

Crispy Squid: Chilli & Lime Mayonnaise, Spring Onion, Pickled Cucumber 12

Burrata: Heritage Tomatoes, Focaccia, Raspberry Vinegar, Pistachio Dukkah 14 VG

Main

Roast Chicken Breast: Mashed Potatoes & Asparagus Madeira Sauce 22

Sirloin of Beef: Roast Potatoes, Parsnips, Neeps, Seasonal Greens, Brisket Stuffed Yorkshire Pudding, Gravy 22

Roast Chicken: Roast Potatoes, Parsnips, Neeps, Seasonal Greens, Yorkshire Pudding, Gravy 22

The Thomas Daniell Signature Roast: For The Healthier Appetite! With Both Sirloin of Beef & Chicken 30

Roasted Squash: Roast Potatoes, Glazed Parsnips, Chimichurri, Wild Mushrooms, Yorkshire Pudding 20 V

Vegetable Risotto: Peas, Asparagus, Leeks, Courgettes, Lemon, Parmesan, Pinenuts 22 V

To Finish

See Specials Board