

# Menu

## Nibbles

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### Focaccia & Olives 10 V

Olive Oil & Balsamic

### Pork Crackling 8 GF

Toffee Apple Sauce

### Zucchini Fritti 9 V

Garlic Aioli

## Small Plates

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### King Prawn Tacos 14 GFO

Pico de Gallo & Chilli Mayo

### Fish Goujons 13

Mushy Peas & Tartare Sauce

### Crispy Squid 13

Asian Slaw & Wasabi Mayo

### Pork Belly Bites 14 GF

Sticky Sesame Asian Sauce

### Buttermilk Fried Chicken 13

Thai Dipping Sauce

### Mushrooms on Toast 12 V

Rocket, Chimichurri & Parmesan

### Brisket Mac & Cheese Bites 14

Slow Cooked Beef Brisket Mac & Cheese Bites & Mustard Mayo

### Burrata 14 V GFO

Tomatoes, Toasted Focaccia, Pistachio Dukkah & Rocket

## Large Plates

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### 8oz Sirloin 32 GFO

Hand Cut Chips, Rocket & Parmesan

### 10oz Ribeye 42 GFO

Hand Cut Chips, Rocket & Parmesan

### BBQ Pork Ribs 28 GFO

Fries, Coleslaw, Crispy Onions, Peanuts

### Beef Brisket 28 GFO

Buttery Mash, Hispi Cabbage, Gravy, Crispy Onions

### Cornish Lobster (£)

Cornish Lobster Thermidor, Fries & Salad

### Seafood Linguini 30

Cornish Lobster, Tiger Prawns, Market Fish & Clams

### Fish & Chips 20

Hand Cut Chips, Curry Sauce, Mushy Peas & Tartare Sauce

### Halloumi 'Fish & Chips 20' V

Hand Cut Chips, Curry Sauce, Mushy Peas & Tartare Sauce

### Chicken Schnitzel 23

Fries, Rocket Salad, Fried Egg & Caper Butter Sauce

### Asian Half Duck 26

Singapore Style Noodles & Stir Fried Vegetables

### Greek Salad 19 V GF

Feta, Olives, Tomatoes, Cucumber, Tzatziki, Chickpeas, Red Onion & Basil Oil

## Sides

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### Rosemary Salt Fries 6.5 GF

### Seasonal Greens 6.5 GF

### Halloumi Fries 10 V

### Hand Cut Chips 7 VG GF

### Lobster Thermidor Fries 10

### Rocket & Parmesan Salad 7 V GF

Please ask a member of staff for todays steak sauces 3.5

If you have any food allergies or intolerances please let a member of the team know.

Whilst we make every effort to ensure we do not include any Gluten in the Gluten Free items listed above, we cannot guarantee that those ingredients haven't been exposed to Gluten prior to their delivery to our kitchen

V = Vegetarian / VG = Vegan / GF = Gluten Free / GFO = Gluten Free Option

# Sunday Menu

## Tipples

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### TD Bloody Mary 11

Chilli Vodka, Spiced Tomato

### Aperol Spritz 11

Aperol, Orange, Prosecco

## Small Plates

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### Zucchini Fritti 9 V

Garlic Aioli

### Pork Crackling 8 GF

Toffee Apple Sauce

### Buttermilk Fried Chicken 13

Thai Dipping Sauce

### Crispy Squid 13

Wasabi & Lime Mayonnaise

### Focaccia & Olives 10 V

Olive Oil & Balsamic

### Burrata 14 V

Tomatoes, Focaccia, Pistachio Dukkah

## Large Plates

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### Roast Chicken 24 GFO

Roast Potatoes, Glazed Parsnips, Neeps, Greens, Cauliflower Cheese, Yorkshire Pudding, Gravy

### Sirloin of Beef 24

Roast Potatoes, Glazed Parsnips, Neeps, Greens, Cauliflower Cheese, Yorkshire Pudding, Gravy

### The Thomas Daniell Signature Roast 34

Both Sirloin of Beef & Chicken With All Of The Trimmings

### Roasted Squash 22 V GFO

Roast Potatoes, Glazed Parsnips, Salsa Verde, Wild Mushrooms, Yorkshire Pudding

### Cornish Lobster (£)

Whole or Half Cornish Lobster Thermidor, Rocket & Parmesan Salad, Skin On Fries

## Desserts

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### Sticky Toffee Pudding 9 V

Vanilla Ice Cream

### Dark Chocolate Mousse 9 V

Orange Gel & White Chocolate

### Lemon Posset 9 GFO

Limoncello & Shortbread

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