

# SUNDAY MENU

## Small plates

Seasonal soup served with sourdough bread 6

Tomato, basil & Manchego croquettes, Salsa Verde aioli (v) 7

Sesame salt and Aleppo chili Calamari, squid ink & mirin aioli 8

Baked Camembert in pizza dough with honey truffle dressing & celery (v) 13.5

Antipasti board Fennel Salami, Parma Ham, capers, halloumi cheese, bocconcini, olives, sundry tomato and homemade crostini 15.5

Spicy Holy F\*\*k chicken wings, with blue cheese sauce 8

Mac & cheese 7

## MAINS

Classic Margherita -San Marzano tomato & mozzarella (v) 10

Diavolo - San Marzano tomato, fennel salami, peppers, chilli oil, black olives & mozzarella 14

Portobello - mozzarella & Portobello mushroom, truffle oil, blue cheese & peanuts (v)13

Double Pepperoni - San Marzano tomato, mozzarella & salami 14

North Atlantic craft ale IPA beer battered fish, chunky chips, tartar sauce & lemon. 15

Plant based- Burger, Vegan patty in a vegan bun, lettuce, tomato, gherkin, onion, vegan cheese & fries. 13.5

Chuck and rib burger in brioche, lettuce, tomato, gherkin, onion, cheddar cheese and burger sauce 14

## ROAST

All roasts are served with homemade Yorkshire pudding, seasonal vegetables & greens.

28 Day hung Dexter sirloin beef 20

Half free-range chicken served with bread sauce & stuffing 19

Vegetarian sausage 16

## Desserts

Apple crumble served with custard 7,

Vegan chocolate tart 6,

Lemon delight 5.5

Please make us aware of any allergies or intolerances you might have. For dine in a 12.5% service charge applies.