

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

ROASTS

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.