

# Sunday menu



## STARTERS

- Blue Cheese and Poached Pear Salad (GFO) £7
- Chicken Liver Parfait Red Onion Confit (GFO) £7
- Pan-fried Scallops with Pea Puree and Crispy Bacon (GF) £8
- Soup of the Day(V/VE)(GFO) £6
- Deep Fried Camembert with Orange and Cranberry Sauce (V) £6.50

## ROASTS

- Roast topside of 28-day dry aged Beef (GFO) £15.50
  - Herd Roasted Breast of Free-Range Chicken (GFO) £15.50
  - Slow Cooked Belly of Stuffed Pork £15.50
  - Butternut Squash and Goats Cheese Parcel with creamy sage sauce £14
- All Served with Rosemary and Garlic Roasted Potatoes, Honey Roast parsnip, Carrot Puree, Green Vegetables, Yorkshire Pudding and lashings of Gravy.

## MAINS

- Homemade Steak and Ale Pie. Creamy Mash Potato and Green Vegetables £15.50
- Soda and Lime Battered Fish and Chips, Home cut Chips, Mushy Peas. £15.50
- Roast Squash and Chickpea Saagwala with Rice and Chopped Salad (V/VE) (GF) £14
- Char-grilled Sirloin steak, French fries and sautéed mushrooms £24

## BURGERS

- Standard – Chargrilled Beef Patty, Salad, Mayo and Burger Sauce £13
- Standard Buttermilk Chicken- salad, mayo and burger sauces £13
- The Valiant Vegan- Beetroot and Quinoa Burger, Vegan mayo and salad(V/VE) £13

\*All Burgers are served in a Seeded Bun and with Fries

## **CHILDREN**

Pasta in Tomato Sauce

Buttermilk Chicken with Chips and Beans

Beef Burger with Fries and Beans

Battered Fish and Chips with Beans

All £5.50

Children's Roast £7.50

## **DESSERTS**

Vanilla Crème Brulee with Raspberry Shortbread (GFO)

Chocolate and orange Cheesecake with a Chocolate Sauce

Triple Chocolate Brownie with Vanilla ice-cream

Sticky Toffee Pudding with Toffee Sauce

All £7

Key – V = Vegetarian VE= Vegan GFO= Gluten free Option GF = Gluten Free

