



## SUNDAY MENU

### STARTERS

Marinated Olives <i>calamata olives in a zingy light olive oil and herb dressing</i>	8.00
Hummous <i>fire roasted red pepper and tomato hummus, served with warm pitta</i>	8.00
Rosemary & Garlic focaccia <i>served with garlic butter</i>	6.00
Prawn cocktail <i>chilled prawns on a bed of crispy lettuce, topped with marie rose sauce</i>	8.00
Mixed bread basket <i>a selection of warm artisan bread, served with garlic butter</i>	7.00

### MAINS

Garlic, lemon and thyme roasted chicken fillet	17.95
Roast topside of beef <i>served pink</i>	18.95
Roast shoulder of pork <i>served with crispy crackling and a griddled apple</i>	18.95
Slow cooked Lamb Shank	23.95
Trio of meat <i>roast shoulder of pork, topside of beef and a garlic, lemon and thyme chicken fillet</i>	23.95
Vegan seitan roast <i>served with a vegan Yorkshire pudding and sides</i>	17.95
Wild mushroom wellington	17.95

*All roasts are served with paprika roast potatoes, buttery mashed potatoes, red cabbage, sage and onion stuffing ball, Yorkshire pudding, rich red wine gravy and fresh seasonal vegetables*

Beer-battered fish and hand-cut chips <i>served with mushy peas and homemade tartar sauce</i>	14.95
Big Sunday Burger <i>a 6oz steak burger, grilled chicken fillet, pigs in blankets, cheese and cranberry mayonnaise with a pot of our signature gravy for dipping, served with your choice of hand cut chips, or crispy roast potatoes.</i>	18.95
Pan fried hake with king prawns <i>served with a creamy white wine and garlic</i>	18.95

### BLACKSHALE SHARING BOARD FOR 2 PERSONS

Choose from the following:

- Topsdie of beef *served pink*
- Pork shoulder *served with crispy crackling*
- Roasted garlic, lemon and thyme chicken
- 1 seitan roast filled with sage and onion stuffing

*All sharing boards are served with paprika roast potatoes, buttery mashed potatoes, red cabbage, sage and onion stuffing balls, Yorkshire puddings, rich red wine gravy, fresh seasonal vegetables, cauliflower cheese, creamed leeks with cabbage and smoked bacon, buttery mashed swede and carrots, pigs in blankets.*



## LIGHT BITES

Roast beef sandwich <i>with sauteed red onions, mushrooms in a horseradish sauce</i>	11.95
Pan-fried chicken sandwich <i>with crispy smoked bacon, a lemon and garlic mayonnaise</i>	11.95
Vegan roast meat sandwich <i>served with vegan sausage meat stuffing, a pot of red wine gravy</i>	11.95
Chicken and bacon caesar salad	11.95
Yorkshire pudding wrap <i>filled with the chefs meat of the day, all the trimmings and a pot of our signature red wine gravy</i>	13.95

## SIDES

Yorskhire pudding	1.00
Roast potatoes <i>served with a pot of our signature gravy</i>	3.50
Buttery mashed swede and carrots	3.95
Sage and onion stuffing balls	4.50
Cauliflower cheese	4.95
Glazed carrots, parsnips and red onions	4.95
Creamed leeks with cabbage and smoked bacon	5.95
Pigs in blankets <i>served with a pot of our signature gravy</i>	5.95

## DESSERTS

Jam Roly Poly	6.00
Chef's cheesecake of the day	7.00
Sticky toffee pudding	6.00
Alabama chocolate fudge cake	7.00
3 Scoops of Ice-cream	5.00

*All desserts come with your choice of custard, ice-cream or pouring cream. Please ask a member of the team for our ice-cream flavours.*

## HOT DRINKS

Espresso	2.75
Double espresso	3.00
Americano	2.95
Cappuccino	3.10
Flat white	3.10
Latte	3.10
Tea	2.95
Hot chocolate	3.50
<i>Luxury hot chocolate served with whipped cream, marshmallows and chocolate dust</i>	4.10