

SUNDAY MENU

NIBBLES & STARTERS

MOZZARELLA DI BUFALA & TOMATO PUCCIA BREAD [GFA] | 12.25

Mozzarella di Bufala, garlic & basil marinated tomatoes, fresh basil, garlic oil

AUBERGINE BABA GANOUSH [GF] [VE] | 3.50

MARINATED OLIVES [GF] [VE] | 4.75
Extra virgin olive oil, chilli, garlic, herbs

TZATZIKI [GF] [V] | 3.50

ROASTED RED PEPPER &
GARLIC HUMMUS [GF] [VE] | 3.50

HARISSA GLAZED CHICKEN WINGS [GFA] | 9.00

Spring onions, chilli

HALLOUMI CHIPS [GFA] [V] | 8.25

Brown sugar & harissa glaze, chilli

BUTTERMILK CALAMARI | 8.75

Smoked paprika & garlic coating, lemon & harissa yoghurt

CHORIZO SCOTCH EGG | 10.50

Soft-boiled free-range egg, chorizo sausage meat,
rocket & basil pesto, rocket

BEETROOT GNOCCHI [VE] | 8.75

Courgette, peas, rocket & basil pesto,
pumpkin seeds, rocket

GAMBAS PIL PIL [GFA] | 13.50

King prawns, garlic, parsley, smoked paprika,
garlic & basil marinated tomatoes, extra virgin olive oil,
artisan bread

ITALIAN MEATBALLS | 8.95

Beef & pork meatballs, tomato & basil sauce,
Parmigiano Reggiano, artisan bread

HAM HOCK TERRINE | 11.50

Piccaililli, extra virgin olive oil, grilled sourdough

SMOKED SALMON [GFA] | 11.95

Crispy capers, lemon, dill & chive mascarpone,
grilled sourdough

SUNDAY ROASTS

*Whole-roasted joints, served with duck-fat roast potatoes, a selection of seasonal veg,
Yorkshire pudding and rich gravy*

SLOW-ROASTED SIRLOIN OF BEEF [GFA] | 22.70

Grass-fed and served slightly pink. Served with creamy horseradish

PORCHETTA | 21.70

Slow-cooked and served with apple sauce

THYME-ROASTED HALF CHICKEN [GFA] | 21.00

Sage & onion stuffing

BUTTERNUT SQUASH, SPINACH & MUSHROOM PIE [VE] | 19.50

Garlic roasted potatoes, thyme-roasted carrots, seasonal vegetables, gravy

SUNDAY SIDES

CAULIFLOWER CHEESE [V] | 5.50

PIGS IN BLANKETS | 6.50

DUCK FAT ROASTED POTATOES [GF] | 5.00

[V] Vegetarian [GF] Gluten Free [FA] Gluten Free Alternative Available [VE] Vegan

Please note that from time to time our suppliers provide us with Italian eggs. We advise these are not consumed lightly cooked if you are in a vulnerable group (e.g. children, pregnant women or the elderly or anyone with reduced immunity). Please speak to a member of our team for more information.

A discretionary 10% service charge will be added to your bill. 100% of this will be fairly distributed amongst the team who prepared & served your food today.
The gratuity is discretionary - please ask us if you would like us to remove it from the bill.

GRILLS

10 OZ BLACK ANGUS SIRLOIN [GF] | 31.50

8 OZ BLACK ANGUS RUMP [GF] | 23.70

+ add garlic prawns to your steak [GF] | 5.50

Add a sauce:

Béarnaise [GF] [V] | 3.00 | Peppercorn Jus [GF] | 3.00

Our steaks are seasoned with our flavoured house salt, served with chunky chips, garlic butter mushroom, roasted tomatoes

12 OZ GAMMON, EGG & CHIPS [GF] | 17.35

Fried free-range eggs, chunky chips

BACON & CHEDDAR HOUSE BURGER [GFA] | 17.90

British steak & bone marrow burger, dill pickle, gem lettuce, tomato, burger sauce, brioche bun, French fries

Swap your fries for side salad

Double up your burger | 6.00

MAINS

CHICKEN CAESAR SALAD [GFA] | 19.50

Soft-boiled free-range egg, salted anchovies, crispy pancetta, gem lettuce, Parmigiano Reggiano, croutons, house Caesar dressing

CRISPY CAULIFLOWER NOURISH BOWL [VE] | 18.50

Roasted butternut squash, aubergine baba ganoush, spiced chickpeas, dressed gem lettuce & rocket, roasted red pepper & garlic hummus, avocado, rocket & basil pesto, chilli

FISH & CHIPS

Small 13.40 | Regular 18.00

Crushed minted peas, chunky chips, tartare sauce, lemon

SALMON, SPINACH & FENNEL EN-CROUTE | 27.50

Garlic roasted new potatoes, charred broccoli, samphire, lemon, dill & chive mascarpone

SYMPPLICITY BURGER [VE] | 18.00

Mushroom, onion & beetroot patty, smoked applewood, rocket & basil pesto, red pepper & garlic hummus, dill pickle, gem lettuce, tomato, beetroot bun, French fries

Swap your fries for side salad

Double up your burger | 6.00

LEMON & ROSEMARY BRAISED LAMB SHOULDER [GFA] | 27.00

Greek salad, red pepper & garlic hummus, tzatziki, oregano puccia bread

SPICED 'LAMB' STYLE MOUSSAKA [VE] | 18.50

Symplicity plant-based 'lamb' mince, grilled aubergines, tomato sauce, sliced potatoes, bechamel sauce, vegan mozzarella style cheese, Greek style salad, grilled sourdough
+ add Tzatziki dip [V] | 1.50

SPAGHETTI PRIMAVERA [GFA] | 15.50

Mozzarella di Bufala, Parmigiano Reggiano, courgette, peas, rocket & basil pesto, rocket

SPAGHETTI BOLOGNESE [GFA] | 14.75

Slow-cooked in a rich red wine, tomato & basil sauce

FUSILLI FUNGHI [GFA] [V] | 14.00

Sautéed porcini paste, mushrooms, white wine cream sauce, rosemary, truffle sourdough crumb

FUSILLI POLLO E PANNA [GFA] | 15.75

Chicken, sautéed porcini paste, mushrooms, white wine cream sauce, rosemary, truffle sourdough crumb

GREEK SALAD [GF] [V] | 16.50

Feta, marinated olives, garlic & basil marinated tomatoes, red onion, cucumber, lettuce, extra virgin olive oil, lemon

SIDES

CHUNKY CHIPS [GF] [VE] | 5.50

LEBANESE FRIES [GF] [VE] | 6.75

Brown sugar & harissa glaze, garlic mayonnaise, spring onions, chilli, spiced seeds

FRENCH FRIES [GF] [VE] | 5.50

ROCKET, GEM LETTUCE & TOMATO SALAD [GF] [VE] | 5.50

DESSERT

Be sure to leave room for one of our desserts - Ask our team member for the full dessert menu



For allergens and calorie information, please scan the QR code or alternatively, speak to a member of our team

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