



Traditional Sunday Lunch

We serve our roasts every Sunday from 12 noon

WHILE YOU WAIT

Pork Crackling, apple sauce £4.00

Yorkie Dippers, home-cooked Yorkshire pudding strips, rich beef gravy £4.00

CHOICE OF ROASTS

All served with garlic & rosemary roast potatoes, maple roast carrots & parsnips, rich gravy, a selection of seasonal green vegetables & a home-cooked Yorkshire pudding.

Topside of Beef, roasted shallots, horseradish £19.95

Beef & Gammon Duo, pork & apricot stuffing £19.95

Chicken Supreme, stuffing, a pig in blanket £18.95

Honey Mustard Roast Gammon, pork & apricot stuffing £18.95

Nut Roast (v, vga), vegetarian gravy £17.95

CHEF'S SPECIAL

Slow Braised Minted Lamb Shank, garlic & rosemary potatoes, seasonal vegetables, gravy, a Yorkshire pudding £23.95

SUNDAY SIDES

Pigs in Blankets £5.95 • Mashed Potato (v) £4.95 • Yorkshire Pudding (v) £1.25

Cauliflower Cheese (v), toasted Italian cheese breadcrumbs £5.00



FOOD ALLERGIES & INTOLERANCES - SCAN THE QR CODE FOR FULL ALLERGEN & NUTRITION INFORMATION, INCLUDING GLUTEN FREE
Before ordering drinks or food, please speak with a team member about your requirements. Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-ingredient kitchen environment. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross-contamination. Cooking equipment (e.g. fryers, grills etc.) & food preparation areas may be shared & fried items containing different allergens may be cooked in the same frying oil. Some fish may contain small bones. Adults need 2,000 kcals per day.

(v) - vegetarian (vgn) - vegan (vga) - vegan option available (sp) - small portion

SMALL PLATES

Soup of the Day (v), warm rustic bread - *Ask your server for today's choice* £7.50
Buttermilk Fried Chicken, black aioli, truffle honey, pickled pink shallots £9.95
Sautéed Truffled Chestnut Mushrooms (vgn), toasted sourdough, balsamic glaze £8.95
Dizzy Blonde Haddock Goujons, line-caught haddock battered with our Dizzy Blonde ale, curry sauce £7.95
Chicken Liver Parfait, red onion chutney, crostini £8.95
Citrus Hummus & Flatbread (v), crudités £7.25
Harissa & Honey Halloumi, pickled pink onions, fresh mint, pomegranate £8.95

SIGNATURE PLATES

Roast Salmon with Caper & Shallot Butter, mashed potatoes, sautéed green beans, caper & shallot butter sauce £21.95
Dizzy Blonde Beer-Battered Fish & Chips, line-caught haddock battered with our Dizzy Blonde ale, triple-cooked chips, mushy peas £18.75 (*sp • £14.95*) **Add curry sauce (v) or bread & butter (v) £2.00 each**
Rump Steak, cut from the loin & known for its balance of tenderness & flavour, with a fat cap that crisps up beautifully on the grill - Served with triple-cooked chips, a crisp onion nest, charred hispi cabbage & beer mustard dressing 10oz £25.95, 5oz £16.95
Golden Wholetail Scampi, triple-cooked chips, garden peas, tartare sauce £17.50 (*sp • £13.50*)
Unicorn Ale & Steak Pie, seasonal vegetables, mashed potato, red wine gravy £18.75
Chicken & Ham Pie, seasonal vegetables, mashed potato £18.75
Cheese & Onion Pie (v), seasonal vegetables, mashed potato £18.75
Chicken Caesar Salad, crispy bacon, anchovies, sourdough croutons, Italian cheese £16.95
Warm Beetroot Tart Salad (vgn), dressed mixed leaves, candied beetroot, balsamic glaze £15.95

BURGERS

Brioche-style buns, crispy fries, & big flavours

Spread Eagle Burger, 7oz beef burger, cheese, streaky bacon, signature burger sauce, pickle £17.95
Rooted & Stacked (vgn), THIS® patty, tomato salsa, pickled pink onions £16.95
Venison Burger, peppery rocket, pickled pink shallots, redcurrant glaze, black garlic pepper mayonnaise £18.50

SIDE ORDERS

Crispy Fries (vgn) £4.75 • Triple-Cooked Chips (vgn) £4.75 • Garlic, Truffle & Italian Cheese Fries (v) £6.00
Chicken Salt Fries £5.00 • Seasonal Vegetables (v) £5.00 • Beer-Battered Onion Rings £5.00 • Peppercorn Sauce £3.00
Charred Hispi Cabbage, with beer mustard dressing £5.00

