

Please order food and drinks at the bar.
If you'd prefer us to take your order at the table, please ask.

AT THE BAR / FOR THE TABLE

OLIVES 3.00 FRESHLY BAKED BREAD, olive oil balsamic 4.00
HOMEMADE PORK SCRATCHINGS 3.00 GARLIC PARMESAN BREAD 4.50

STARTERS

(v) ROASTED TOMATO AND BASIL SOUP, crusty loaf 5.95
SALT AND PEPPER CALAMARI, garlic mayonnaise 7.50
POTTED SHRIMP AND CRAB, spiced lemon butter, granary toasts 7.95
GIANT SCOTCH EGG, brown sauce (big!) 8.95
(v) WILD MUSHROOMS AND STILTON on toasted brioche 6.95
OLD SCHOOL CHICKEN LIVER PATE, hedgerow chutney 6.95

SHARERS

(v) LAZY FONDUE, camembert baked in the box, seasoned & served with crusty bread (serves 2) 9.95
(v) MEZZE PLATE, Imam bayaldi, vegetable fattayas, supper seed falafel, krush, roast borad been & saffron hummus, khoubz bread 12.95
REGIONAL CHEESE BOARD, Mature Cheddar, Stilton, Goats cheese, Brie, celery, grapes, hedgerow chutney 9.95

MAINS

(For the smaller appetite or a lighter daytime meal please choose the lower price option)

STROZZAPRETI GAMBERONI, tomato garlic and chilli 9.95/13.95
STICKY SESAME CHILLI BEEF, cashew nut, noodle salad 12.95
BLACKENED COD, mango salsa, mujadara rice 14.95
(v) GRILLED HALLOUMI, lentil, bean and rocket salad, pomegranate dressing 12.95

ROASTS

(All the above served with traditional Sunday vegetables)

<p>Want an extra Yorkshire? Add one for 75p</p>

ROAST SIRLOIN OF BEEF, cooked pink, Yorkshire pudding 10.95/14.95
MIXED ROAST, pork, beef and turkey, all the trimmings 13.95
ROAST PORK LOIN, crackling, stuffing 9.95/12.95
ROAST CHESHIRE TURKEY, stuffing 9.95 / 12.95
WHOLE ROAST CHICKEN DINNER FOR TWO, Sunday veg, goosefat roasties, stuffing and thyme pan gravy 22.95
ROASTED 1/4 SHOULDER OF LAMB (to share for two) 25.95
(v) NUT ROAST, vegetable stock gravy 11.95

ON THE SIDE

HOUSE SALAD 2.95 MASH 2.95 SKINNY FRIES 2.95 CHIPS 2.95 SWEET POTATO CHIPS 3.95 ONION RINGS 2.95
BUTTERED SEASONAL GREENS 2.95 SPROUTING BROCCOLI WITH GARLIC & CHILLI 2.95 CORN ON THE COB 2.95

KIDS FOOD

(12 and under)

(If your toddler would like a smaller portion then just ask a member of staff and we'll be happy to help)

CODS GOUJONS, skinny fries, garden peas 7.50

RIBS, skinnys, cowboy beans 8.95

STROZZAPRETI GAMBERONI, prawns tomato garlic and chilli, garlic bread 7.50

BANGERS, mash, garden peas 6.95

"THE BIG DOG", hot dog, sautéed onions, brioche roll, American mustard, bbq sauce, skinny fries 8.95

(For safety, please keep kids under control, seated & away from the bar. Children under 12 allowed until 8pm.)

DESSERTS

all 6.95

STICKY TOFFEE

CHOCOLATE BROWNIE

VANILLA CREME BRULEE

LEMON CURD & MERINGUE SUNDAE

'3 SCOOP' ICE CREAM SELECTION
chocolate, honeycombe, strawberries
and cream, vanilla

'CAN'T GRUMBLE' APPLE AND BERRY FRUIT
CRUMBLE & CUSTARD TO SHARE 9.95

SUNDAY SANDWICHES (served 12- 5pm)

SOUP AND SANDWICH, cup of soup with either a hot roast beef, roast pork or roast turkey bap 8.95

HOT ROAST BEEF, roast pork or roast turkey on a floured bap, traditional trimmings 7.95

THE SHIP SUNDAY BURRITO: sirloin of beef, horseradish greens, wrapped in our large Yorkshire pudding, a few roast potatoes, pan of stock gravy 8.95

(V) VEGGIE CLUB: halloumi, hummus, salsa picante, lettuce, mayo on brown or white toast & skinny fries 7.95

HOT DRINKS

HOT CHOCOLATE, whipped cream, marshmallows 3.95

CAFETIERES OF COFFEE 2.95 / 5.95

POTS OF TEA 2.50 / 4.50

Our House Blend, an aristocratic blend of the finest coffees famous for subtle flavours and aromas

English Breakfast, A blend of Assam, Keemun and Ceylon teas. To be enjoyed at any time of the day.

French, A classic continental roast, dark and very smooth

Earl grey, A blend of china tea flavoured with oil of bergamot.

Italian, A rich roast in the Italian style, full of strength and flavour, the sharpness of a true blend

Green gunpowder, The leaves are picked, withered on racks and steamed to stop oxidization and fermentation. The young leaves are then rolled into pellets the size of pin heads which makes them resemble gunpowder.

Colombian, Exquisite flavoured mountain coffee from the Andes, smooth and subtle

WINES BY THE GLASS

(TO SEE OUR FULL WINE LIST, PLEASE ASK)

WHITES

AROMATIC & FLAVOURSOME

Aloe Tree Colombard/ Sauvignon 4.55 / 6.35

Aotearoa Sauvignon Blanc, New Zealand
5.95 / 8.35

DRY, LIGHT & DELICATE

Vinazza Pinot Grigio, Italy 4.75 / 6.55

FULLER BODDIED, RICH AND JUICY

Percheron Chenin/viognier, South Africa
4.95 / 6.95

Macon Villages Recerve, Personelle,
France 6.45 / 8.95

REDS

LIGHT SIMPLE & JUICY

Castillo Del Moro Tempranillo Ryrak,
Spain 4.55 / 6.35

Los Pastos Merlot, Chile 4.75 / 6.75

FRUIT LED MIDDLEWEIGHTS

Cape Hights, Shiraz, South Africa 4.95 / 6.95

De Alto Rijoja, Spain 5.45 / 7.65

FULL BODIED AND SPICY

Bodegas Los Haroldos Malbec Cabernet,
Argentina 5.95 / 8.35

Les Coteaux Cotes De Rhone Villages,
France 6.15 / 8.75

ROSE

Cortefresca Pinot Grigio
Rose, Italy 4.95 / 6.95

SPARKLING

Di Maria Prosecco Doc,
Italy 5.45