

SUNDAY MENU

SERVED FROM 12 NOON

Everything is cooked to order, so delays may occur during busy periods, so sit back, relax, and enjoy your time with us.


Please allow up to 40 minutes for your main course if not ordering a starter


This menu is available all day from 12.00 midday

Starters


Bruschetta  7.95
vegan cream cheese, guacamole, tomato jam,
rocket, toasted sourdough



Fishcake 8.25
salmon and smoked haddock fishcake with
caper and dill sauce

Pil-pil  7.95
pan fried spicy prawns and chorizo, chilli and
garlic oil, on a toasted bruschetta

Roast pepper and tomato soup  6.50
served with sourdough

Chicken lollipops 7.50
crispy chicken lollipops, sweet chilli sauce

Smoked salmon  7.95
chive and cream cheese crostini, topped with
smoked salmon and pickled fennel

Mushroom crostini   7.25
with a mushroom, brandy and mustard sauce,
with toasted sourdough, pangratatta


Pate Toscana 7.95
chicken liver pate, with Italian brandy, toasted
sourdough soldiers and red onion marmalade

Calabrian ribs 8.25
sticky harissa spiced pork spare ribs


Mains

Shoulder of lamb 17.95
Yorkshire pudding, sage and onion
stuffing with traditional vegetables



Roast Sirloin of beef 17.95
prime roast Sirloin of beef, (served pink unless
requested) Yorkshire pudding, sage and onion
stuffing with traditional vegetables



Smoked Haddock  15.95
naturally smoked haddock with mashed
potatoes, seasonal greens with a prawn,
butter and cream sauce


Roast chicken 16.95
breast of chicken, Yorkshire pudding, sage and
onion stuffing with traditional vegetables

Oap and children under 11 years  13.95
for those with a smaller appetite. Choose from:
beef, chicken, lamb or vegetarian sausage


Scampi 15.95
crispy wholetail breaded scampi, triple cooked
chips, homemade tartare sauce, pea salad


Vegetarian sausage   12.95
Yorkshire pudding, sage and onion
stuffing with traditional vegetables

Risotto   13.95
mushroom and chive risotto, finished with
olive oil and vegan Parmesan


Falafel linguine  starter 7.95/main 13.95
fried chickpea balls, red onion, chilli, broccolini
and pomodorino sauce


Pizza



Pepperoni  13.95
pepperoni, tomato, mozzarella

Broken meatball  13.95
broken braised lamb and beef meatballs,
rich tomato ragu, buffalo mozzarella

Diavola (SPICY)  13.95
N'duja, fresh chilli, spicy Calabrian
sausage, Salsa di Fucco 

Carne  13.95
chicken, pepperoni, ham, pancetta

Meat free  12.95
chargrilled vegetables, rocket, vegan mozzarella,
sun blushed tomatoes, with a sweet chilli sauce

Margherita   12.95
mozzarella, tomato, oregano

Hot Roll

Hot roast beef 9.95
with horseradish sauce, on a wholemeal bun with roasted
potatoes and stuffing

Sides to share

Fries and aioli 3.50
Bowl of roast potatoes 3.00
Extra vegetables 3.00

Extra Yorkshire (each) 1.00
Cauliflower cheese 4.50
Mashed potatoes 4.00

Desserts


Yorkshire cream tea 6.95
Yorkshire pudding, with strawberry preserve,
vanilla ice cream and clotted cream

New York cheesecake 6.95
baked vanilla cheesecake, with fruit compôte

Chocolate brownie 6.95
with vanilla ice cream



Baked rice pudding   6.95
carnoli rice, coconut milk, fruit compôte

Ice cream 6.95
three scoops of your choice, choose from:
strawberries & cream, pistachio & almond, double cream vanilla,
chunky chocolate, lemon sorbet, dairy-free vanilla, dairy-free chocolate

Lemon Posset  6.95
lemon flavoured set cream, with butter, shortbread and fresh raspberries

Pizookie 6.95
baked chocolate chip cookie dough with vanilla ice cream





Sticky date pudding 6.95
steamed sponge pudding, made with finely chopped dates,
toffee sauce, vanilla ice cream

Caramel Cheesecake   7.95
chocolate and salted caramel cheesecake with fruit compôte

Cheese selection 8.50
Cheddar, Brie, Stilton with fruit cake or water biscuits



Don't forget to validate your parking
Failure to do so **will** result in
a parking charge

 These dishes are suitable for vegetarians  These dishes are suitable for vegans
 These dishes are suitable for a gluten-free diet  These dishes can be made suitable for a gluten free diet.

Please ensure you clearly advise your server should you require a gluten-free option

A discretionary Service Charge of 9% will be added to your bill

Every penny of the service charge and tips are shared amongst our staff on top of the fair pay they get from us.

White wine

175ml / 250ml / bottle

Lupo Nero, Bianco  4.70/6.70 /20.00

Sicily (12%abv)

Pale gold, with a subtle honeyed nose. Gorgeous quince and tropical fruit.

Pinot Grigio, Rocca Estate  5.15/7.35/22.00

Veneto, Italy (12%abv)

A dry, fuller, more floral style, with racy, balanced fruit

Chardonnay, Grande Passolo Rocca Estate  6.60/9.50/28.00

Puglia, Italy (13.5%abv)

Full of tropical fruit pineapple and melon flavours on the palate

Sauvignon Blanc, Frost Pocket 6.20/8.90/26.50

Marlborough, New Zealand (13%abv)

Deliciously crisp and fresh, packed full of vibrant and long lasting lime, gooseberry and tropical fruit flavours.

Zibibbo, Vitese  25.00

Sicilly, Italy (12.5%abv)

Fresh, rich and elegant, with a great intensity and a long finish in the mouth

Gavi di Gavi, Villa Casetta  35.00


Piedmont, Italy (12%abv)

Piemonte's most celebrated white wine. Intensity and finesse of the Cortese

Sauvignon Blanc, Cloudy Bay,  50.00


Marlborough, New Zealand (13.5%abv)

Complex and layered, notes of ripe lemon, passionfruit, peach and freshly cut grass

Reisling, Kung Fu Girl  33.00


Washington, USA (12.5%abv)

A lively number with tonnes of character, this wine is bursting with delicious stone fruits and citrus notes

Vermentino, Le Grand Duc,  27.00

Foncalieu, France (13.5%abv)

Tropical and balanced, fragrant and fresh, excellent with fish and shellfish


Soave, Bertani,  35.00

Veneta, Italy (12.5%abv)

Sage and mint, elderflower and cherry blossom waft into the nostrils, followed by an appetising shot of peach and apricot on the tongue.

Rosé wine

175ml / 250ml / bottle

Lupo Nero Rosato  4.70/6.70 /20.00

Puglia, Italy (12%abv)

Fresh and fruity with hints of sweetness that give a delightful lift to the palate of summer fruits

White Zinfandel, Jack Rabbit 4.70/6.70 /20.00

California (9%abv)

Delicate floral aromas, and a fresh, light sweetness

Château Miraval Rosé 38.00

France (13%abv)

Light-medium bodied, Aromatic, Crisp, Delicate, Dry. Elegance personified...

Red wine

175ml / 250ml / bottle

Malbec, Amaru High Vineyards  6.20/8.90/26.50

Valles Calchaquies Argentina (14%abv)

Juicy Malbec with notes of baked plums, raisins and hints of chocolate and vanilla

Rioja Crianza, Bodegas Carlos Serres  6.50/9.00/27.00

Rioja, Spain (13%abv)

Mature red fruit, spices and licorice hints, well structured, fresh & fruity

Shiraz, The Black  6.60/9.50/28.00

South Australia, Australia (14.5%abv)

Blackberry and plum, toasty vanilla and spicy oak

Cabernet Sauvignon, Armonia  5.15/7.35/22.00

Maule Valley, Chile (13%abv)

fruity, medium bodied with black fruit flavours and vanilla notes on the finish

Lupo Nero, Rosso  4.70/6.70 /20.00

Puglia, Italy (12.5%abv)

Dark berry fruit with a ripeness that only the Mediterranean sun can bring

Merlot, Rocca Estate  5.40/7.70/23.00

Veneto, Italy (12%abv)

Youthful, fruity style from the soft, fleshy character of the Merlot grape

Primitivo, Papale  48.00

Manduria, Italy (14.5%abv)

If you enjoy rich, full bodied, velvety red wine, then this is the one for you! (The Pope's Favourite)

Valpolicella, Lenotti  33.00

Bardolino, Italy (13%abv)

Intense, fine, fragrant, delicately ethereal with a hint of bitter almonds

Chianti Classico, Verrazzano,  48.00

Tuscany, Italy (13.5%abv)

Nice deep garnet color. Aromas of pine needles, stones, resin, and spices

Pinot Noir, Fat Bastard 33.00

France (13%abv)

Intense, cherry red in colour with fruit-forward flavours of crushed strawberry and wild raspberry followed by delicate tannins and a long, smooth finish

Fizz

125ml/bottle

House Prosecco 4.50/25.00

Veneto, Italy (from 11%abv)

Rose Prosecco 25.00

Milan, Italy (11%abv)

Prosecco Bottega Gold

Prosecco Bottega Rose

Veneto, Italy (11%abv)

Mini bottle 200ml 10.00, Bottle

750ml 45.00, Magnum 1500ml 90.00

Jereboam (The Ultimate Show-

stopper) 3000ml 150.00

Prosecco

Bottega ZERO gold 23.00,

ZERO rose 23.00

Veneto, Italy (0%abv)

Veuve Cliquot 85.00

Moet et Chandon 75.00

Bollinger 85.00

Laurent Perrier Rose 120.00

The following drinks are made with full 50ml (double) measures of award winning Gin or Vodka, complete with a **FEVER-TREE** mixer, which contain only the best naturally sourced ingredients from around the world and no artificial flavourings or sweeteners

Hot Lips 8.00

Gin or Vodka, with Fever-Tree
Ginger Beer, over ice,
garnished with a slice of orange

Ginger Spice 8.00

Gin or Vodka, with Fever-Tree
Spiced Orange Ginger Ale over ice,
garnished with a slice of orange

Strawberry Fields 8.00

Gin or Vodka, with Fever-Tree
Aromatic Tonic Water, over ice,
garnished with crushed strawberries

Amalfi Coast 8.00

Gin or Vodka, with Fever-Tree
Sicilian Lemon Tonic Water, over ice
with an (italian) lemon strip

English Garden 8.00

Gin or Vodka, with Fever-Tree
Light Cucumber Tonic Water over
ice, garnished with cucumber

Flower Power 8.00

Gin or Vodka with Fever-Tree
Elderflower Tonic Water in an ice-
filled tumbler garnished with a twist
of orange

Lemon and Lime 8.00

Gin or Vodka, with Fever-Tree
Premium Indian Tonic Water, in an
ice filled tumbler garnished with a
slice of lemon



Aperol Spritz 8.00

Aperol, prosecco, topped with soda

Toblerone 8.00

Baileys, Kahlua, Frangelico, milk,
honey

Frozen Strawberry Daiquiri 8.00

Havana Club rum, lime, strawberries

East 8 Hold-up 8.00

Gin, Aperol, pineapple juice, lime juice,
sugar syrup

Scroppino 8.00

Vodka, Prosecco, lemon sorbet and
mint leaves

Rosso 43 8.00

Vodka, Liquor 43, orange juice,
prosecco

Havana Mojito 8.00

Havana Club, fresh lime, mint, sugar,
soda

Negroni Rosso 8.00

Gin, Martini Rosso, Campari,
orange marmalade, over ice

Espresso Martini 8.00

Vodka, Kahlua, fresh espresso

French Martini 8.00

Vodka, Chambour, pineapple juice

Pornstar Martini 8.00

Vodka, passionfruit syrup, passionfruit
liqueur,
house prosecco



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