

## STARTERS

CHOOSE ANY STARTER FOR JUST £6

CHEF'S HOMEMADE SOUP (v, gf\*, df)

warm roll

PEA & MINT FALAFEL (v, gf\*, df)

courgette salad, lemon & caper dressing

CHICKEN & APRICOT TERRINE (gf\*)

crostini, chutney

TEMPURA PRAWNS (df)

sweet chilli sauce, house salad garnish

## MAINS

CHEF'S SUNDAY CARVERY (gf\*, df\*)

£15.99

2 meats freshly carved by our chefs, served with a large Yorkshire pudding then help yourself to today's vegetable selection with lashings of our house gravy

VEGETABLES ONLY CARVERY (v, gf\*)

£9.99

with a large Yorkshire pudding, help yourself to today's vegetable selection then top them with our vegan gravy

MOROCCAN STYLE ROAST (gf, vg, df\*)

£15.99

Our Moroccan style roast served to you then help yourself to today's vegetable selection topped with our vegan gravy

## PUDDINGS

CHOOSE ANY PUDDING FOR JUST £6

TANGY LEMON TART, raspberry coulis

BLACKCURRANT CHEESECAKE, cream

WARM CHOCOLATE FUDGE CAKE (gf), vanilla ice cream

TRIO OF ICE CREAM

Please advise your server of any dietary requirements. GF\* / VG\* = on request  
all dishes may contain nuts. All prices include VAT at the current rate.

**A discretionary 10% service charge will be added to your bill for your consideration**

# WINE MENU

## CHAMPAGNE, SPARKLING & PROSECCO

	125ml	Half Bottle	Bottle
<b>TAITTINGER BRUT RESERVE, FRANCE</b> <i>A high proportion of Chardonnay and a minimum of three years in the cellar, where it reaches the peak of aromatic maturity. The nose, very open and expressive, delivers aromas of fruit and brioche, peach, white flower and vanilla pod</i>		£39.50	£75
<b>TAITTINGER PRESTIGE ROSE, FRANCE</b> <i>The intense and brilliant body is bright pink in colour, the bubbles are fine and mousse persistent. The full nose is expressive, fresh and young. Aromas of red fruits, freshly crushed wild raspberry, cherry and blackcurrant</i>		£44.50	£85
<b>PONTEBELLO PROSECCO, ITALY</b> <i>Showcases aromas of fresh green apples, pear, and citrus, complemented by floral hints. On the palate, it's crisp and lively, with balanced acidity and a touch of sweetness that makes it incredibly approachable.</i>	£7.00		£35

## WHITE WINE

	175ml	250ml	Bottle
<b>BELVINO, PINOT GRIGIO, ITALY</b> <i>Light in style with distinct flavours. Nutty almond blends with apple and pear, hints of citrus and nectarine.</i>	£7.95	£10.50	£29
<b>BERRI ESTATE CHARDONNAY, SOUTH EASTERN AUSTRALIA</b> <i>Buttery green apples with a hint of pineapple and vanilla</i>	£7.95	£10.50	£29
<b>CULLINAN VIEW, SAUVIGNON BLANC, WESTERN CAPE, SOUTH AFRICA</b> <i>A dry, ripe tropical-fruits style of Sauvignon Blanc which will appeal to those who prefer a softer, more rounded version of this popular grape variety.</i>	£7.95	£10.50	£29
<b>LEEFIELD STATION, SAUVIGNON BLANC, MARLBOROUGH, NZ</b> <i>A deliciously ripe, perfumed nose of lime zest, passionfruit and musky pink grapefruit gives way to a palate saturated with flavours of exotic citrus, woody herbs and warm river stone, delivered within a taut, uber fresh acid framework that drives a sustained, juicy finish.</i>	£9.75	£12.50	£36
<b>DON JACOBO, RIOJA VIURA ORGANICO, SPAIN</b> <i>Made entirely from Viura grapes, cool-fermented in stainless steel tanks and bottled young to preserve maximum aromas and crispness. Mildly acidic with hints of grapefruit and citrus.</i>			£39

## ROSE WINE

	175ml	250ml	Bottle
<b>BELVINO, PINOT GRIGIO ROSATO, ITALY</b> <i>A delicate pink wine full of fresh, summer-fruit aromas and flavours. Made using pink-skinned Pinot Grigio grapes from the Venetian wine region. The wine is cool-fermented in stainless steel after a brief maceration on the skins to extract sufficient colour.</i>	£7.95	£10.50	£29
<b>WICKED LADY WHITE ZINFANDEL, CALIFORNIA, USA</b> <i>Medium-sweet rose made using Zinfandel grapes from warm Californian vineyards</i>	£7.95	£10.50	£29

## RED WINE

	175ml	250ml	Bottle
<b>SHORT MILE BAY, MERLOT, AUSTRALIA</b> <i>Juicy Merlot with a soft, smooth palate showing ripe plum, mulberry and blackberry; a spicy vanilla note follows, acquired during a brief period of oak ageing.</i>	£7.95	£10.50	£29
<b>TEKENA CABERNET SAUVIGNON, CENTRAL VALLEY, CHILE</b> <i>Light-bodied yet juicy Cabernet Sauvignon with a plum and bramble character</i>	£7.95	£10.50	£29
<b>VINA REAL, RIOJA, SPAIN</b> <i>Ripe and richly fruity wine with rich aromas of fruit cake and spice, smooth and supple in the mouth with perfectly integrated oak, a rounded silky texture and smooth tannins, all supported by a lovely weight of fruit.</i>	£9.75	£12.50	£36
<b>THE GUV'NOR, TEMPRANILLO</b> <i>Made from Tempranillo grapes picked from their favourite vineyards across Spain, it's a crowd-pleasing wine designed to be shared with good food – and even better company. It's bold. It's fruity. It's a modern Spanish red that goes with everything, especially spicy barbecue meats or anything chargrilled.</i>			£32
<b>FAMILIA ZUCCARDI BRAZOS, MALBEC, MENDOZA, ARGENTINA</b> <i>Enticing aromas of cherry and plum with a background of warming spice. Well structured with freshness to the finish</i>			£39

## HOUSE WINE

	175ml	250ml	Bottle
<b>FOOTSTEPS, PINOT GRIGIO, AUSTRALIA</b> <i>Light, fruity, unoaked wine is made using this popular grape variety sourced from Veneto in northern Italy. Dry but with plenty of green apple fruit and a good mouth-feel.</i>	£7.95	£8.95	£25.00
<b>FOOTSTEPS, SHIRAZ, AUSTRALIA</b> <i>A rich, vibrant, red berry fruit-driven style.</i>	£7.95	£8.95	£25.00
<b>FOOTSTEPS, ZINFANDEL ROSE, CALIFORNIA USA</b> <i>Cool-fermented to preserve the fruit and freshness this wine has a delicious grapey off-dry palate. Great summer drinking!</i>	£7.95	£8.95	£25.00