



Sample Sunday Lunch Menu

NIBBLES; £4.50 each or 3 for £11.00

Mixed olives (v) / Chorizo / Beer battered onion rings (V)

STARTERS/LIGHT MAINS

Homemade seasonal soup	£6.00
Twice baked cheddar cheese souffle (V)	£9.00
Flat cap mushrooms , spinach, goats cheese, tomato relish, balsamic glaze	£9.00/£15.00
Avocado guacamole on a toasted muffin, poached egg, hollandaise sauce (V)	£7.50/£13.50
Smoked chicken Caesar salad , anchovies, croutons, parmesan cheese	£9.00/£14.00
Barnsley House Heritage tomatoes , burrata and wild garlic pesto (V)	£9.00
Cornish white crab , horseradish, beetroot	£10.00
Crispy confit duck salad , spring onion, sesame seeds, Japanese dressing	£9.00/£15.00
Crispy calamari , curried mayo, salad	£8.00/£15.00
Chicken lollipop , sweet chilli sauce, dressed leaves	£8.00

MAIN COURSES

Traditional beer battered haddock and chips, tartar sauce, crushed peas, lemon	£17.00
Grilled halloumi with Mediterranean vegetables, garlic and oregano (V)	£8.00/£15.00
Smoked haddock, pea fishcakes , poached egg, lemon butter sauce	£16.00
Duck breast , parsnip puree, red cabbage, green beans	£18.00
Beef burger , brioche bun, bacon jam, tomato, pickle, cheese, mayonnaise, chips	£16.00
Atlantic cod , garden peas, chorizo, new potatoes, broccoli, lemon butter sauce	£19.00
Lamb cutlets , ratatouille, mash potato and spring onion, green beans	£18.00
Whole plaice , buttered new potatoes, greens, butter sauce	£21.00

SUNDAY ROASTS

Rump of beef , Yorkshire pudding	£19.00
Paddock Farm pork loin ,	£18.00

Served with roast potatoes, homemade gravy and seasonal vegetables

SIDE DISHES £3.50

Mixed salad / Mixed local seasonal vegetables / new potatoes / hand cut chips / rocket and parmesan salad

Please advise the team if you have any allergies

Unlike most of our competitors, we don't get cheeky with service charges believing this should be left to reward good service. Be assured though, anything you do leave will be passed directly to the staff via a fair distribution system.