



SUNDAY LUNCH

Starters

Violet sweet potatoes & fresh spinach baked in béchamel, topped with herbed crumb & Parmesan (*Vg, VeA*)
£8

King Oyster mushrooms fried in tempura batter, served with bruschetta & homemade ranch (*Vg*) £7

Lemon & garlic chicken parfait, smoked bacon crumb served with Barra Gallega crostini & salad (*GFA*) £7.5

Mains

8oz House made beef burger, lettuce, tomato, Monterey jack & Fox relish served with onion rings,
fries and salad £18

Southern fried buttermilk chicken burger, smoky pickled red onion, lettuce & spiced honey
mayonnaise, served with fries and a chilli & lime coleslaw £17.50

Home made Falafel burger, lettuce, tomato & hummus, served with fries and tabbouleh (*GFA / Vg / VeA*)
£16.50

Stumbler cider battered haddock, hand cut chips, blanched peas & tartare sauce (*GF*) £17

Sunday Roast

Locally sourced roast beef £17.50

Locally Sourced roast Pork £16

Vegetarian roast - Please ask your server or see our specials board £16

Our roasts are served with Yorkshire pudding, roasted potatoes, seasonal vegetables & gravy
Add cauliflower cheese (serves 2) £2

Sides

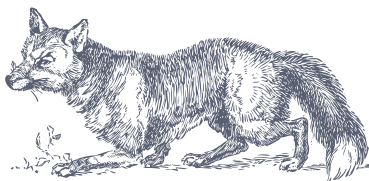
Mixed dressed salad £4

Fries £4 add cheese £1

Thick cut chips £4 add cheese £1

Assorted breads & oil £4.50

House Olives £3.50



If you do have a food intolerance or allergy and require information in regard to the presence of any allergens in our food or drinks, please ask your server and we will be happy to provide this information for you. Although a specific dish may not contain a certain ingredient.

Please be aware that we do use a wide variety of ingredients in our kitchen and foods may be at risk of containing outside allergens