

SUMMER SUNDAY LUNCH

STARTERS

Garlic Mushrooms (VG)

Pan fried mushrooms in garlic olive oil with herbs and served on toasted ciabatta
7.95

Breaded Brie (V)

Homemade brie wedges with spicy salsa
7.95

Baked Goats Cheese

Baked goats cheese topped with caramelised onions and salad garnish
8.95

Sweet Chilli Chicken

Tender chicken strips, panko breaded served with a sweet chilli dip and garnish
7.95

Classic Prawn Cocktail

Icelandic prawns, crisp lettuce and cucumber and topped with homemade sauce and king prawns
8.95

SHARERS

Baked Camembert (V)

Creamy whole camembert cheese baked with honey and fresh rosemary served with rustic bread and chutney
£13.95

PASTA

Vegetarian

Mixed Mediterranean vegetables in a homemade pomodoro sauce and tagliatelle
£13.95

Smoked Salmon

Pan fried smoked salmon and spring onion with cherry vine tomatoes and tagliatelle in a creamy lemon and caper sauce topped with fresh chives
£14.95

SUNDAY LUNCH

Roast Beef

Roast British Beef with seasonal vegetables, Yorkshire pudding, gravy, cauliflower cheese, roast and mashed potatoes
14.95

Roast Chicken

Roast Chicken breast fillet with seasonal vegetables, Yorkshire pudding, gravy, cauliflower cheese, roast and mashed potato.
14.95

Small Roast Beef

A smaller portion of our Roast British Beef
Dinner ideal for children and small appetites
8.95

Small Roast Chicken

A smaller portion of our Roast Chicken
Dinner ideal for children and small appetites
8.95

SALADS

Chicken & Bacon

Panko breaded or plain chicken breast slices with smoked bacon on a fresh dressed salad
£14.95

Vegan Greek (VG)

Vegan feta style cheese with mixed leaves, olives, tomatoes and red onion with a herb olive oil dressing
£13.95

SIDES

Pigs in Blankets - 4.95

Roast Potatoes - 3.50

PIES

Blue Bell

Tenderised British beef in Black Sheep ale mixed with onions, mushrooms and a thick wedge of rich creamy Stilton, encased in a puff pastry parcel.
13.95

Landlord

Tenderised British beef, in Black Sheep ale with onions and mushrooms, encased in a puff pastry parcel.
13.95

Willie Gunn

Succulent pieces of salmon, combined with sweet potato, spinach and onion, encased in a puff pastry parcel.
13.95

Maid Marihen

Chicken and leek in a creamy mushroom sauce encased in a puff pastry parcel
13.95

Vegan Hellas

Vegan feta style cheese with butternut squash, spinach, garlic, tomato and olives, encased in a puff pastry parcel
13.95

Goats Cheese Tart

Pieces of goats cheese on a puff pastry tart with cherry roasted tomatoes, green pesto red peppers and red onions.
13.95

CLASSICS

Hunters Chicken

Chicken breast with cheddar bacon and bourbon bbq sauce with chunky chips and salad
13.95

SUMMER SUNDAY LUNCH

SMALLER MEALS

Our smaller meals selection is ideal for children or for those who maybe don't want a large meal.

Small Fish & Chips
7.95

Small Blue Bell Pie
7.95

Small Landlord Pie
7.95

Small Willie Gunn Pie
7.95

Small Marihen Pie
7.95

Small Vegan Hellas Pie (VG)
7.95

Small Chicken Nuggets
7.95

Small Vegetarian Pasta
7.95

Small Smoked Salmon Pasta
7.95

Small Chicken & Bacon Salad (GF)
7.95

Small Vegan Greek Salad (VG,GF)
7.95

TAPAS

Gambas Pil Pil
Pan fried king prawns in a garlic, chilli & white wine sauce served with rustic bread
6.95

Patatas Bravas (V)
Crispy cubed potatoes seasoned with paprika topped with spicy tomato sauce and garlic alioli
6.95

Albondigas
Traditional Spanish style beef meatballs served in a spicy tomato sauce with rustic bread
6.95

Croquetas
Creamy potato, cheese and chorizo coated in panko breadcrumb and deep fried, served with paprika mayo
6.95

Calamares Andalucia
Tender squid rings dusted in a seasoned flour and flash fried, served with garlic alioli
6.95

Pimientos de Padron (VG, GF)
Pan fried padron peppers in olive oil and seasoned with sea salt
£6.95

Morralla Frita
Deep fried dusted whole Whitebait
£6.95

Olives (VG,GF)
Mixed olives
4.95

PIZZA

We use wood fired Italian pizza bases and an Italian style tomato sauce

Garlic Bread (V)
8.95

Cheesy Garlic Bread (V)
with mozzarella
£10.95

Meaty
Chorizo Pepperoni Chicken Green peppers
Jalepenos and rocket
12.95

Margherita (V)
Cheese Tomato Basil
11.95

Pepperoni
Cheese, Pepperoni
12.95

Hawaiian
Cheese Ham Pineapple
12.95

Verona (VG)
Vegan mozzarella, aubergene, Tomatoes,
Red Onion, Peppers
12.95

Lombardy (V)
Cheese, Goats Cheese, red Onion, Rocket,
Balsamic
12.95

DESSERTS - HOT DRINKS

DESSERT

Saffron Sundae

Chocolate and vanilla ice cream with homemade chocolate brownie, chocolate sauce and whipped cream.
8.95

Dark Side Sundae

Summer fruits, strawberry and chocolate ice cream, sauces and topped off with whipped cream.
8.95

Banana Split

Banana sandwiching 3 scoops of ice cream, topped with whipped cream, toffee sauce and marachino cherries
8.95

Chocolate Brownie

Homemade chocolate brownie with chocolate sauce and served with a choice of cream, ice cream or custard.
6.95

Cheesecake

Please ask for this weeks offering
6.95

Lemon Tart

Traditional lemon tart with summer fruits with a choice of cream or ice cream
6.95

Belgian Waffles

Waffles served with ice cream and chocolate sauce
6.95

Ice Cream

Two scoops of ice cream
Ask for the latest flavours
4.95

Cake

Cake of the Week
Please ask for this weeks selections
4.95

TEA

English Breakfast Tea

2.95

Red Berry & Flower

2.95

Earl Grey

2.95

Peppermint

2.95

Green Tea

2.95

Kenya Great Rift Valley

2.95

Decaffeinated Tea

2.95

Yorkshire Tea

2.95

BOOZY COFFEE

Baileys Irish Cream

5.95

Kahlua

5.95

Tia Maria

5.95

Jameson Irish Whiskey

5.95

COFFEE

Black Coffee

2.50

White Coffee

2.60

Latte

2.95

Espresso

2.30

Cappuccino

2.95

Moccachino

2.95

HOT CHOCOLATE

Regular Hot Chocolate

2.50

Hot Chocolate, Marshmallows & Cream

3.50

SPECIAL DEAL

Coffee or Tea with a
slice of cake

£5.95

Ask for this weeks
cake selections

AVAILABLE DURING KITCHEN OPENING HOURS