



Sunday Menu

SERVED SUNDAY 12PM UNTIL 5PM.
MAY BE SUBJECT TO CHANGES.

Opening Plates

CREAMY GARLIC MUSHROOMS (GFA, VEA)	8,45
<i>Pan fried with butter, garlic & herbs served on toasted sourdough.</i>	
TRIO OF SALMON (GFA)	10,95
<i>Kiln flaked salmon, smoked salmon & a salmon mousse with a herb & lemon cream dressing & buttered granary bread</i>	
CHICKEN LIVER PÂTÉ (GFA)	9,45
<i>On a redcurrant coulis with sourdough toast & pickled red onion</i>	
SEASONAL SALISBURY SALAD (GFA, VEA)	Starter 9,45 Main 16,95
<i>Asparagus, pea, mint & salad leaves all tossed in our house dressing and topped with croutons. Choose from baked goats cheese () , parma ham or Atlantic prawns ()</i>	

Sunday Mains

ROAST SIRLOIN OF BEEF (GFA)	21,95
<i>Served with generous stuffing, a Yorkshire pudding, roast potatoes & seasonal vegetables. With a side of gravy and accompanying sauces</i>	
ROAST TURKEY CROWN (GFA)	19,95
<i>Served with generous stuffing, a Yorkshire pudding, roast potatoes & seasonal vegetables. With a side of gravy and accompanying sauces</i>	
VEGETABLE JALOUSIE ROAST (VEA)	18,95
<i>Spring vegetables & tomato sauce in puff pastry. Served with generous stuffing, a Yorkshire pudding, roast potatoes & seasonal vegetables. With a side of gravy and accompanying sauces. Vegan on request (without Yorkshire)</i>	
<i>Add cauliflower cheese - 4,95 </i>	
MARKET FISH OF THE DAY	MP
<i>Please ask your server for today's dish and allergens</i>	
EASTERN SPICED BROCCOLI & POTATOES (VE, GFA)	17,45
<i>With a gently spiced coconut sauce served with sticky fruit & toasted almond rice.</i>	

Pudding

DISARONNO AMARETTO ICE CREAM SUNDAE	7,95
MRS S'S FRESH FRUIT PAVLOVA	7,95
STICKY TOFFEE PUDDING WITH VANILLA MASCARPONE	8,95
BROWN BUTTER & PECAN BLONDIE WITH A CHOCOLATE & GUINNESS ICE CREAM	8,95
CHEESE PLATE	12,95
DAILY CAKE SELECTION ON REQUEST INCLUDING VEGAN OPTIONS	From 4,75

Please inform a member of the team of any allergies or dietary requirements before ordering. While we take every care to avoid cross contamination, our kitchen handles all 14 major allergens. An optional 10% service charge will be added to your bill. All service charge goes directly to our team.

Celery Gluten Crustaceans Egg Fish Lupin Milk Molluscs Mustard Nuts
 Peanuts Sesame Seeds Soya Sulphites GFA - Gluten Free Available VE - Vegan VEA - Vegan Available

White

VERMENTINO/COLOMBARD (VE)

Terrasses Alleutier, 2024, France

An attractive, aromatic and refreshing white, with beautiful citrus and peach notes.

125ml 6,45 175ml 7,95 250ml 9,95 Bottle 27,45

PICPOUL DE PINET (VE)

La Decouverte, Aurelie Vic, Languedoc, 2024 France

Expressive notes of white flowers and citrus fruits, with delicious lemon peel flavours and a well balanced acidity.

125ml 6,95 175ml 8,45 250ml 10,45 Bottle 28,95

SAUVIGNON BLANC, EL ABUELO (VE) (ORGANIC)

Castilla La Mancha, 2024 Spain

A zesty, vibrant white, marrying the richness of Verdejo with the crispness of Sauvignon Blanc. Full of citrus and lime flavours and tropical notes.

125ml 6,95 175ml 8,45 250ml 10,45 Bottle 29,95

CHARDONNAY (VE)

Secret Cellars, Central Coast, 2021

United States

A riper, fuller style of Chardonnay with tropical fruit notes, pear & crisp apple. Oak aging adds layers of vanilla & spice.

Bottle 35,95

CHABLIS (VE)

Louis Robin, 2022 France

Ripe green apple combined with citrus fruit flavours and real elegance.

Bottle 44,95

Rosé

CINSAULT/GRENACHE (VE)

Terrasses D`Alleutier, Vin de France, 2024 France

A soft, fruit forward rosé from the south of France, with an attractive pale pink colour and lovely flavours of red berry fruits.

125ml 6,45 175ml 7,95 250ml 9,95 Bottle 27,45

PARADIS ROSÉ (VE)

Domaine Preignes Le Vieux, 2024 France

Delicate dry, silky Grenache rosé, crisp minerality and summer fruit flavours.

Bottle 39,95

Sparkling

PROSECCO (VE)

Incanto, DOC Veneto, NV Italy

Refined, elegant and refreshing. The delicate bouquet has fruity notes of peach and green apple. Fresh and light with balanced acidity and body.

125ml 7,45 Bottle 28,95

CRÉMANT D`ALSACE BRUT (ORGANIC)(VE)

Domaine Diringer, NV France

Gorgeously stylish organic fizz, with aromas of white blossom and citrus. Finished with flavours of green apples and hints of brioche.

Bottle 42,95

Red

MERLOT/GRENACHE (VE)

Terrasses Alleutier, 2023, France

Fruit forward and smooth, with aromas and flavours of soft red fruit and a hint of dark berries.

125ml 6,45 175ml 7,95 250ml 9,95 Bottle 27,45

CÔTES DU RHÔNE ROUGE (ORGANIC) (VE)

Old Vines (Org), Domaine La Guintrandy, 2023 France

A beautiful organic Côtes du Rhône from old vines. Supple with black berry fruit flavours and hints of spice.

125ml 6,95 175ml 8,45 250ml 10,45 Bottle 29,95

MALBEC (ORGANIC) (VE)

Zapam Zucum, 2022 Argentina

A rich and juicy wine, with aromas of dark fruits and hints of vanilla and spice.

125ml 6,95 175ml 8,45 250ml 10,45 Bottle 29,95

PRIMITIVO/SYRAH (VE)

Laghiiglione, Villa Schinosa, IGP Puglia, 2023 Italy

Rich and elegant with aromas of blackberries and spice. Soft brambly fruit flavours, integrated with subtle oak.

Bottle 31,95

Soft Drinks

HOMEMADE SODAS

3,95

Elderflower | Cloudy Lemonade | Raspberry Lemonade | Florida Orange | Passion Fruit & Lime | Cherry & Almond

COCA COLA GLASS BOTTLE

3,95

COKE ZERO OR DIET COKE GLASS BOTTLE

3,75

BELVOIR GINGER BEER

3,95

STILL OR SPARKLING WATER

2,75 330ml
4,75 750ml

Cocktails & Classics

BELLINI'S

8,45

Raspberry & Chambord | Passion Fruit & Passoã | Cherry & Disaronno | Strawberry & Aperol

MIMOSA

6,45

APEROL SPRITZ

8,45

LIMONCELLO SPRITZ

8,45

ESPRESSO MARTINI

8,95

FRESH PRINCE

8,95

Gin, Lime, Mint, Cucumber & Prosecco Served Over Ice In a Highball Glass.

MRS TIKI

8,95

Spiced Rum, Pineapple Juice, Espresso, Apricot Jam, Lemon Juice & Bitters Served Over Ice In a Tiki Glass.

Beer & Cider

HAWKSTONE SESSION LAGER

Half 3,00 Pint 6,00

HAWKSTONE IPA

Half 3,00 Pint 6,00

GUINNESS

Half 3,25 Pint 6,50

HAWKSTONE CIDER 500ML

5,75

STRAWBERRY & LIME CIDER 500ML

5,75

BIRRA MORETTI 0% 330ML

3,95