

# SUNDAY

# WATER SIDE

## NIBBLES

Mixed vegetable  
crisps, chive sour cream  
[gf] [v] **£4.50**

Piri piri houmous,  
warm pitta bread  
[vg] [v] **£5.95**

Tortilla chips,  
chive sour cream  
[gf] [v] **£4.25**

Marinated black and  
green olives,  
[df] [gf] [vg] [v] **£4.95**

Warm breads, aged  
balsamic syrup and olive oil  
[df] [vg] [v] **£5.95**

Garlic and cheese  
ciabatta,  
[v] **£5.50**

Crispy pork crackling,  
apple sauce  
[df] [gf] **£4.50**

## FIRST THINGS FIRST

Seasonal soup, of the day  
[df, gf, vg on request] [v] **£7.25**

Thai style fishcakes, chilli, lime and  
pineapple salsa, sweet chilli, coriander oil **£8.95**

Fresh tuna carpaccio, Thai vegetable salad,  
black sesame, yuzu [df] [gf] **£9.25**

Caprese salad, heritage tomato,  
buffalo mozzarella, fresh torn basil [gf] [v] **£8.50**

Watermelon and Feta cheese salad,  
toasted pinenuts, white balsamic,  
fresh basil [gf] [v] **£7.95**

Spice aubergine fritters, coriander chutney,  
fresh lime [gf] [vg] [v] **£8.25**

Cajun spiced buttermilk chicken  
tenders, spiced satay sauce,  
Vietnamese salad, toasted peanuts **£8.95**

Fried chorizo sausage, with garlic  
and red wine, rosemary focaccia **£8.95**

## SIGNATURE

Roast topside of beef, roast potatoes,  
seasonal vegetables, Yorkshire pudding,  
roast gravy **£19.00**

Nutless roast, roast pumpkin, sunflower seeds,  
mushrooms flavoured with herbs,  
vegetables and potatoes, [df] [vg] [v] **£16.00**

Crispy beer battered fish,  
triple cooked chips, mushy peas,  
tartare sauce **£18.00**

Salmon and tiger prawn  
bouillabaisse, saffron potato, samphire,  
tempura fried mussels **£31.95**

Crispy tofu Katsu curry, wild rice,  
shichimi togarashi, spring onion and fresh chilli,  
micro coriander [df] [gf] [vg] [v] **£15.50**

Flame grilled double beef burger, cured streaky bacon,  
cheese, tomato, baby gem, red onion, burger sauce,  
French fries, coleslaw **£18.00**

Crispy chilli beef, soy glazed  
noodles, stir fried vegetables,  
chilli and lime **£18.95**

Pork, sage and apple hog roast sausages,  
creamed potato, pan gravy,  
crispy onions **£16.95**

## SIDES

Triple cooked chips, [df] [gf] [vg] [v] **£4.50**

Onion rings, [df] [vg] [v] **£4.25**

French fries, [df] [gf] [vg] [v] **£4.50**

House salad, dill vinaigrette [gf] [vg] [v] **£4.25**

## INDULGENCE

Tiramisu, espresso liqueur soaked sponge,  
whipped mascarpone, cocoa **£8.00**

Milk chocolate crème brulee, vanilla shortbread,  
fresh raspberry **£8.95**

Passionfruit pannacotta,  
meringue, strawberry sorbet **£8.00**

Black cherry and vanilla Eton mess, baked meringue,  
lemoncello syrup [gf] [vg] **£8.50**

Sticky toffee pudding, salted butterscotch sauce,  
vanilla ice cream [v] **£8.00**

Blacksticks blue & Black Bomber, 'Cheddar with attitude',  
farmhouse chutney, savoury biscuits, grapes, celery [v] **£11.95**

## LEAF & BEAN

Americano, **£3.50**

Flat white, **£3.50**

Mocha, **£3.95**

Tea, English breakfast, earl grey, decaffeinated,

Espresso, **£2.75 | £3.50**

Cappuccino, **£3.50**

Hot chocolate, **£3.80**

peppermint, spring green, kiwi berry, lemongrass,

Macchiato, **£3.00**

Latte, **£3.50**

Affrogato, **£4.50**

lemon+ginger, passion rooibos **£3.75**

**Sunday from 12.00pm - 5.30pm**

There will be a **10% discretionary service charge** added to your bill, all of this will be split evenly with the whole team, for more information please speak with a member of the team

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request. Country of Origins are correct at the time of publication and subject to availability. Any changes to our menu will be advised by your server. [df] Dairy free, [gf] Gluten free, [vg] Vegan, [v] Vegetarian