

# SUNDAY MENU

## STARTERS

SOUP OF THE DAY (VG) 6  
with bread & vegan butter

SALMON & HADDOCK FISH  
CAKE 8  
with a soft boiled egg,  
watercress, crayfish popcorn & a  
mustard cream sauce

DUCK LIVER PATE 7  
with crostini & apple & raisin  
chutney

CHICKEN WINGS 7  
with a blue cheese dip

LAMB SPRING ROLL 7  
with salad & tzatziki

TACO COATED CALAMARI 7  
with garlic aioli

BRUSCHETTA OF ROAST  
VEG 6.5  
with grilled halloumi & basil oil

FALAFEL (VG) 6.5  
with aubergine ratatouille &  
harissa oil

PIES 12  
served with handcut chips & minted mushy peas

STEAK, ALE & ROAST CARROT PIE

CHICKEN, LEEK & TARRAGON PIE

HOMITY PIE

VEGAN PIE

## ROASTS

served with Yorkshire pudding, roast  
potatoes, seasonal greens, root veg &  
gravy

ROAST SIRLOIN OF BEEF 15

MOSS VALLEY PORK  
SHOULDER 13

ROAST CHICKEN SUPREME 13.5

BLACKSMITH ROAST 21

VEGAN HAGGIS ROAST 12

## CLASSICS

SWEET POTATO & MADRAS  
CURRY (VG) 13  
with turmeric rice, crispy kale &  
poppodom

HOUSE BEEF BURGER 13  
served with fries & slaw

BUTTERMILK FRIED  
CHICKEN BURGER 13  
served with fries & slaw

VEGAN BURGER (VG) 11.5  
served with fries & slaw

FISH & CHIPS 13.5  
with minted mushy peas

SCAMPI & FRIES 12  
with minted mushy peas

BANANA BLOSSOM & CHIPS (VG) 12.5  
with minted mushy peas

IF YOU HAVE ANY ALLERGENS OR DIETRY REQUIREMENTS,  
PLEASE MAKE YOUR SERVER AWARE



## **DESSERTS 6**

### **CHOCOLATE BROWNIE**

with chocolate ice cream

### **STICKY TOFFEE PUDDING**

with toffee sauce & vanilla ice cream

### **BANOFFEE ETON MESS**

with toffee & meringue

### **SALTED CARAMEL GATEAU**

with profiterole

### **CHOCOLATE ORANGE TART (VG/V)**

with either mango & coconut vegan ice cream (VG)

or

Chantilly cream

### **BLACKBERRY CRUMBLE (VG)**

with vegan ice cream

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