STARTERS

Soup of the day V
Please see our Specials board for today's soup of the day.
Ask for Soup of the day made gluten free **GF**
Ask for Soup of the day made vegan **VE**

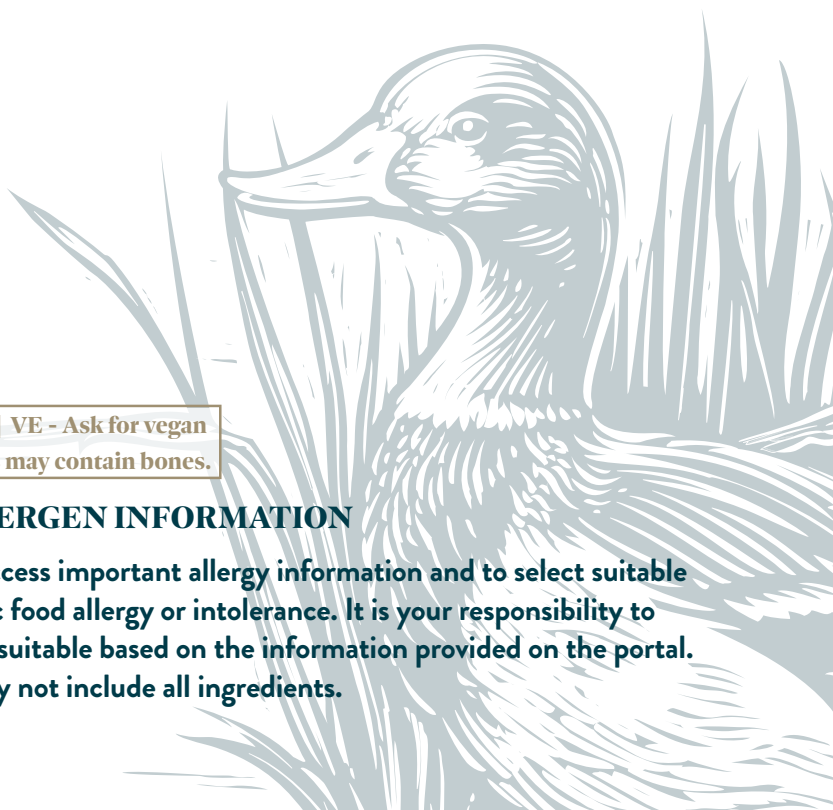
Black pudding Scotch egg
Homemade Bury black pudding runny Scotch egg, served with shredded salad and brown sauce. *404 kcal*

Crispy chicken wings
Crispy, lightly spiced chicken wings, served with a lemon and toasted spice aioli. *759 kcal*

Prawn cocktail sundae
Juicy Norwegian and tiger prawn cocktail, tempura prawn, crisp lettuce, Bloody Mary mayonnaise and a cucumber sandwich, served with fresh lime. *705 kcal*
Ask for Prawn cocktail sundae made gluten free **GF** *537 kcal*
Served without tempura prawn

Halloumi loaded fries V
Halloumi fries, creamy baba ganoush, lightly pickled red onion, mint yoghurt and pomegranate, dusted with ras el hanout. *642 kcal*
Ask for Halloumi loaded fries made gluten free **GF** *640 kcal*

Beetroot falafel with red pepper and jalapeño hummus V
Crispy beetroot falafel, served with red pepper and jalapeño hummus, rocket and warm olive oil flatbread. *430 kcal*
Ask for Beetroot falafel with red pepper and jalapeño hummus made vegan **VE** *430 kcal*



Sample Menu

Adults need around 2000 kcal a day.

V - No meat or fish | GF - Ask for gluten free | VE - Ask for vegan
Please note that some of our meat/fish dishes may contain bones.

IMPORTANT ALLERGEN INFORMATION

Use the QR code to access important allergy information and to select suitable dishes for your specific food allergy or intolerance. It is your responsibility to ensure that dishes are suitable based on the information provided on the portal. Menu descriptions may not include all ingredients.

DOZING DUCK

SIGNATURE SUNDAY ROASTS

Our signature Sunday roasts are served with Yorkshire puddings, duck fat roast potatoes, roasted carrots, mélange of steamed vegetables and lots of gravy.

Choose from:

Roast sirloin of British beef
Roast sirloin of British beef cooked pink and served with horseradish cream. *1300 kcal*
Ask for Roast sirloin of British beef made gluten free **GF** *1044 kcal*
Served without Yorkshire pudding.

Roast porchetta pork loin
Roast porchetta pork loin and crispy crackling, served with pork and sage stuffing and apple sauce. *1495 kcal*
Ask for Roast porchetta pork loin made gluten free **GF** *1107 kcal*
Served without Yorkshire pudding and stuffing.

Roast chicken
Lemon, thyme and garlic roast chicken, served with pork and sage stuffing and bread sauce. *1428 kcal*
Ask for Roast chicken made gluten free **GF** *998 kcal*
Served without Yorkshire pudding, stuffing and bread sauce.

Alternatively choose our meat-free options below:

Maple glazed celeriac V
Slow roast maple glazed celeriac, tempura onion rings and apple sauce. Served with olive oil roast potatoes, mélange of steamed vegetables and a wild mushroom and herb gravy. *567 kcal*
Ask for Maple glazed celeriac made gluten free **GF** *or vegan* **VE** *567 kcal*

Meat-free roast slice V
Savoury rice and mushroom slice, served with olive oil roast potatoes, melange of steamed vegetables and a wild mushroom and herb gravy. *648 kcal*
Ask for Meat-free slice made gluten free **GF** *or vegan* **VE** *648 kcal*

SIDES

Warm roasted garlic flatbread V *531 kcal*

Pigs in blankets *300 kcal*

Tickler and Red Leicester cauliflower cheese V *367 kcal*

Onion rings V *595 kcal*

Crispy fries V *720 kcal*
Ask for Crispy fries made gluten free **GF** *or vegan* **VE** *720 kcal*

Braised red cabbage V *103 kcal*
Ask for Braised red cabbage made gluten free **GF** *or vegan* **VE** *103 kcal*

Sweet potato fries V *508 kcal*
Ask for Sweet potato fries made gluten free **GF** *or vegan* **VE** *508 kcal*

SUNDAY PUDDINGS

Chocolate mousse V
A rich and intense chocolate mousse, infused with espresso and topped with fresh raspberries. *480 kcal*

Bramley apple crumble V
Sweet and juicy Bramley apple compote with a buttery cinnamon crumble topping, served with custard. *623 kcal*

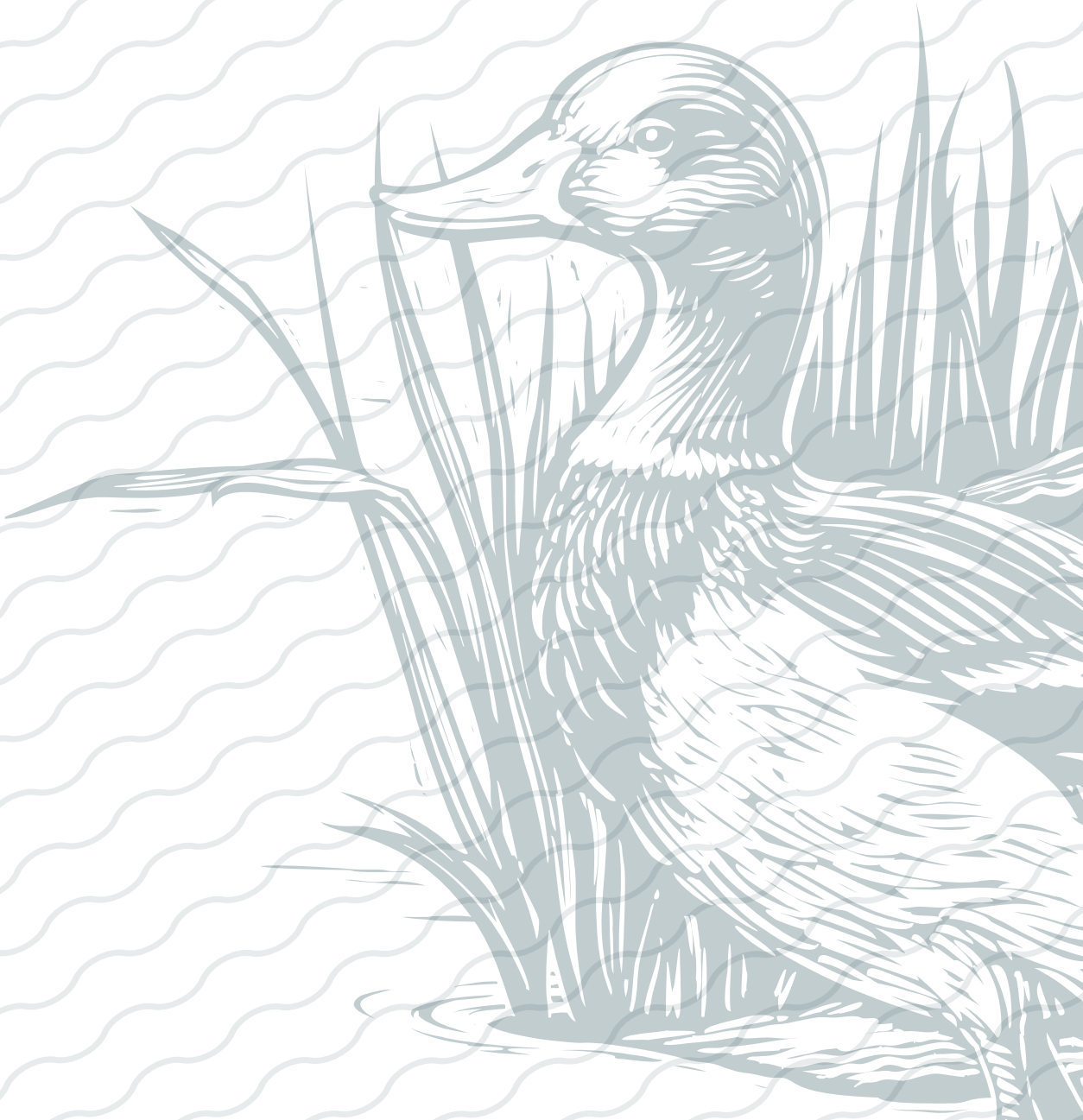
Sticky toffee pudding V
An oldie but a goldie - sticky, sweet and syrupy, drenched with sticky toffee sauce and served with vanilla ice cream. *682 kcal*

Cheese plate V
A selection of British cheeses, served with chutney, celery and water biscuits. *877 kcal*

Raspberry ripple crunch sundae V
Raspberry ripple ice cream, crumbled meringue, raspberry coulis, fresh raspberries and fresh cream, topped with dried raspberries. *772 kcal*

White chocolate and raspberry roulade V
A swirl of soft meringue and fluffy sponge with white chocolate and fresh raspberries. *536 kcal*
Ask for White chocolate and raspberry roulade made gluten free **GF** *536 kcal*

Ice Cream Selection
1 scoop | 2 scoop | 3 scoop
Choose from:
Vanilla V *202 kcal*
Strawberry V *192 kcal*
Chocolate V *228 kcal*

Vegan chocolate fudge cake VE
A warm vegan chocolate fudge cake, served with creamy vegan vanilla ice cream. *718 kcal*

Vegan Ice Cream or Sorbet
1 scoop | 2 scoop | 3 scoop
Choose from:
Vegan salted caramel ice cream GF VE *142 kcal*
Vegan vanilla ice cream VE *182 kcal*
Vegan chocolate orange ice cream GF VE *151 kcal*
Vegan blackcurrant sorbet GF VE *79 kcal*
Vegan mango sorbet GF VE *114 kcal*
Ask for Vegan Ice Cream or Sorbet made gluten free **GF**