

SUNDAY MENU

NOBBLES & STARTERS

SOURDOUGH BREAD with balsamic vinegar & oil (pb) or butter (v)	4	PULLED PORK, BBQ SAUCE, MELTED CHEDDAR & SRIRACHA LOADED CHIPS (gif)	7.5	MAPLE & SESAME GLAZED SPICY CAULIFLOWER WINGS, coconut yoghurt & chives (pb)(gif)	7.75
NOCELLARA OLIVES (pb)(gif)	3.5	CRISPY SALT & PEPPER SQUID, chilli mayonnaise (gif)	9.5	CRAYFISH, PRAWN, avocado, cherry tomato & baby gem salad with Mary Rose sauce	9.75
FRIED PICKLES with sriracha aioli (pb)(gif)	4.25	BUFFALO CHICKEN WINGS with Frank's hot sauce / BBQ sauce / Korean sauce	7.5 (6pcs) 9 (9pcs) 13 (15pcs) 24 (1kg)	LAMB KOFTA, JALAPEÑOS, cucumber yoghurt & flatbread	8.5

TO SHARE

NACHOS with guacamole, sour cream, salsa, jalapeño & cheese (v) (gif) <i>Add smoked three bean (pb) (gif) / Add pulled pork & BBQ sauce (gif)</i>	8.75 (small) / 13.5 (large) 3 (small) / 3.5 (large)
THE BAR BOARD: salt & pepper squid, tandoori chicken skewers, mac & cheese bites, jalapeño hummus, chips, crudité, flatbread & dips	25.5

SUNDAY ROAST

Our roasts are served with roasted potatoes, fine green beans, sautéed leeks, broccoli, lemon & thyme roasted carrots, a Yorkshire pudding & rich red wine gravy

ROAST SIRLOIN OF BEEF with roasted shallot & horseradish cream	19	PIGS IN BLANKETS with rosemary, honey & mustard	3
ROAST PORK with apple sauce	16	PORK, APRICOT & SAGE STUFFING	3.5
ROAST CHICKEN with pork, sage & apricot stuffing & bread sauce	18	YORKSHIRE PUDDING (v)	1
ROAST MUSHROOM & CASHEW NUT WELLINGTON with vegan gravy (pb)*	16		

BATTERED HADDOCK FILLET, chips, peas & tartare sauce (gif)	17.5
MISO ROASTED MUSHROOM & SPRING VEGETABLE KEBAB, crunchy slaw, aioli, pomegranate seeds & fresh herbs (pb)	14.5
CAESAR SALAD, baby gem, Parmesan, sourdough croutons, capers, free-range egg & Caesar dressing <i>Add halloumi 5 (gif) Bacon 2 (gif) Chicken fillet 5 (gif)</i>	11

All of our burgers are served in a New York glazed bun, with a side of Koffmann's chips & crunchy slaw

BEEF BURGER, baby gem, tomato, pickles & burger sauce <i>Add Bacon 2 (gif) Cheddar 1.5 (v) (gif) Jalapeños 1 (pb) (gif) Onion rings 1.5 (pb) Pulled pork & BBQ sauce 2 (gif)</i>	14.5
FUTURE FARM™ BURGER, vegan mozzarella, tomato, baby gem & burger sauce (pb)	14.75
KOREAN CHICKEN BURGER, white cabbage, American mustard, pickled Jalapeños, garlic & sesame aioli	15.5

V (vegetarian) PB (plant based) GIF (gluten ingredients free)

If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 10% service charge will be added to your bill.

SIDES

CRISPY HALLOUMI FRIES & sweet chilli sauce (gif)	6.75	ONION RINGS with BBQ sauce & sour cream (v)	4.75	CHICORY, ROCKET, RADICCHIO & WATERCRESS SALAD with wholegrain mustard & balsamic dressing (pb)(gif)	4.5
KOFFMANN'S CHIPS (pb)(gif)	4	SAUTÉED BUTTERED HISPI CABBAGE, leeks & peas (pb)(gif)	4		

PUDDINGS

CHOCOLATE BROWNIE, vanilla ice cream & raspberry coulis (v) (gif)	7.5	ETON MESS SUNDAE with strawberries & crushed meringue (v)(gif)	7.5
LEMON & BLUEBERRY CHEESECAKE with blueberry compote (pb)	7.5	ICE CREAM (v) & SORBET SELECTION (pb) Please ask for today's options	2 (scoop)
CHURROS & chocolate sauce (pb)	6.5	STICKY TOFFEE PUDDING with vanilla ice cream & toffee sauce (v)(gif)	6.5

OUR MICROBREWERY

Have you spotted it? Would you like to know more about what we brew and what our beers taste like? Our brewer runs regular tours, where you can find out all about our brewing, and learn a few trade secrets over a beer or two! Or get a 'brew crew' together and come and enjoy a beer tasting dinner.

Ask a member of staff to get booked in.



Use **Club CBH** to view calorie information and to order from your table



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