

SUNDAY Menu

NIBBLES & STARTERS

SOURDOUGH BREAD with balsamic vinegar & oil (pb) or butter (v) 4
NOCELLARA OLIVES (pb)(gif) 3.5
FRIED PICKLES with sriracha aioli (pb)(gif) 4.25
SMOKED THREE BEAN CHILLI & JALAPEÑO LOADED CHIPS (pb)(gif) 7.5

PULLED PORK, BBQ SAUCE, MELTED CHEDDAR & SRIRACHA LOADED CHIPS (gif) 7.5
CRISPY SALT & PEPPER SQUID, chilli mayonnaise (gif) 9.5

MAPLE & SESAME GLAZED SPICY CAULIFLOWER WINGS, coconut yoghurt & chives (pb)(gif) 7.75
LAMB KOFTA, Jalapeños, cucumber yoghurt & flatbread 8.5

TO SHARE

NACHOS with guacamole, sour cream, salsa, jalapeño & cheese (v) (gif)
Add smoked three bean (pb) (gif) / Add pulled pork & BBQ sauce (gif)

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, crudités, flatbread & dips

25.5

SUNDAY ROAST

Our roasts are served with slaw, avocado & green bean salad and potato salad (gif) (pb)

ROAST SIRLOIN OF BEEF with horseradish chimichurri and summer salad 19
ROAST LEG OF LAMB, mint, olive, tomato & caper salad and summer salad 19
ROAST CHICKEN, green herb aioli and summer salad 18
ROAST MUSHROOM & CASHEW NUT WELLINGTON and summer salad (pb)* 16

BATTERED HADDOCK FILLET, chips, peas & tartare sauce (gif) 16.75

MISO ROASTED MUSHROOM & SPRING VEGETABLE KEBAB, crunchy slaw, aioli, pomegranate seeds & fresh herbs (pb) 14.5

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 14.5
Add Bacon 2 (gif) | Cheddar 1.5 (v) (gif) | Jalapeños 1 (pb) (gif) | Onion rings 1.5 (pb) | Pulled pork & BBQ sauce 2 (gif)
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.

Harrisa Marinated Chicken Kebab, crunchy slaw, aioli, pomegranite
Miso Roasted Mushroom & spring vegetable Kebab, crunchy slaw, aioli, pomegranite seeds & fresh herbs (pb)
Tofu & Sweet potato Curry, toasted peanuts, coconut yoghurt & flatbread (pb)

SIDES

CRISPY HALLOUMI FRIES & 6.75
 sweet chilli sauce (gif)
KOFFMANN'S CHIPS (pb)(gif) 4

ONION RINGS with BBQ sauce & sour cream (v) 4.75
SAUTÉED BUTTERED HISPI CABBAGE, leeks & peas (pb)(gif) 4

CHICORY, ROCKET, RADICCHIO & WATERCRESS SALAD with wholegrain mustard & balsamic dressing (pb)(gif) 4.5

CHOCOLATE BROWNIE, vanilla ice cream & raspberry coulis (v) (gif) 7.5
LEMON & BLUEBERRY CHEESECAKE with blueberry compote (pb) 7.5
CHURROS & chocolate sauce (pb) 6.5

ETON MESS SUNDAE with strawberries & crushed meringue (v) (gif) 7.5
ICE CREAM (v) & SORBET SELECTION (pb) (scoop) 2
 Please ask for today's options
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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