

SUNDAY MENU



•• To Start ••

- Ⓥ Roasted Tomato & Lentil Soup — £6
homemade bread
- Ⓜ Cured Salmon — £7
pickled cucumber, savoury buttermilk pancakes, caraway seed & dill salad
- **Lamb Belly Fritters — £7**
lightly pickled baby vegetables, marinated anchovies, tzatziki
- Tandoori Rabbit — £8
marinated saddle of rabbit, rabbit pakora, cauliflower & mango chutney
- Ⓜ Ⓥ Pear, Cashel Blue & Rocket Salad — £6.5
toasted pinenut dressing
- Ⓜ Smoked Duck — £7
clementine segments, watercress, pomegranate dressing

•• To Share ••

- Warm Ploughmans — £15
baked cheese, honey glazed ham, black pudding sausage Roll, chutney, grilled apple, buttered toast
- Ⓥ Baked Camembert — £13
Cornish camembert, baked in its own tear & share loaf, garlic, rosemary

•• Bread ••

- Ⓥ Homemade Selection of Artisan Bread — £5.5
with local extra virgin rapeseed oil & balsamic vinegar.
- Ⓥ Stone Baked Flat Bread — £5
with rosemary & garlic butter - add cheese for £1

•• Nibbles / Choose Three for £10 ••

- Fried Cod Cheeks — £5
sea salt & malt vinegar
- Marinated Olives — £4
- Potted Crab — £4
crisp sour dough
- Spicy Chicken Wings — £4
- Pot of Cockles — £4
malt vinegar
- Crumbed Brie — £4
red onion marmalade
- Halloumi Sticks — £4
homemade ketchup

•• Sunday Roast ••

- Roast Topside of Beef — £14
Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Gravy
- Roast Belly of Pork — £14
Stuffing, Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables, Gravy, Apple Sauce
- Sunday Special Roast — PLEASE ASK
Please ask your server for today's special roast, served with all the trimmings..

•• For Main ••

- **Eagle Ale Battered Hake — £14**
sea salt & black pepper handcut chips, crushed peas, tartar sauce, lemon
- Ⓜ Confit of Cod — £16
ratatouille vegetables, confit potato, black olive puree
- Ⓥ Welsh Toad in the Hole — £12.5
homemade leek and welsh cheddar sausage, red onion gravy, mash, braised red cabbage

•• Rotisserie & Chargrill ••

- Half Rotisserie Chicken — £13
hand cut chips, rosemary gravy
- 9 oz Beef Burger — £13
toasted brioche bun, pickle mayo, red onion, gherkin, handcut chips, home-made ketchup
– Top your burger with..... Onion Chutney, Cheese, Bacon, Chorizo or Blue Cheese £1 each –
- 10oz Rib Eye Steak — £24
handcut chips, portobello mushroom, grilled plum tomato, house butter
– change the house butter for peppercorn or bearnaise sauce for £1.5 –

- 8oz Onglet Steak — £18.5
served rare, handcut chips, green herb sauce, portobello mushroom, grilled plum tomato
- Ⓥ Portobello Mushroom Burger — £11.5
goats cheese, toasted brioche bun, pickle mayo, red onion, gherkin, handcut chips, home-made ketchup

•• On the Side / £3 Each ••

- Hand Cut Chips / Mash / Braised Red Cabbage / Buttered Sprouting Broccoli / Seeded Green Leaves

•• Flatbread Pizzas ••

- Hand Rolled, or Can be Folded as a Calzone
- Ⓥ Narrow Boat Margherita - fresh tomato sauce, mozzarella — £8
then add your toppings for £2 each
- charcuterie / smoked bacon / black pudding chorizo / spicy beef / smoked kipper / prawns / portobello mushroom / Stilton / halloumi / goats cheese / pickles / olives

•• Desserts ••

- Ⓥ Sticky Toffee Pudding — £6
toffee sauce, vanilla ice cream
- Ⓧ Ⓜ ****Chocolate Orange Parfait — £6.5**
honeycomb, blood orange sorbet
- Ⓥ Trip to the Fair' — £8
jam doughnut, candy floss, butter popcorn, toffee apple, mini ice cream cone
- Ⓥ Chocolate & Salted Caramel Tart — £6.5
cornish clotted cream
- Ⓥ Baked Pressed Pear — £6.5
granola crunch, blueberry sorbet, toffee sauce
- Ⓧ Ⓜ Home Made Ice Cream — £6
select three flavours - please ask server
- Ⓥ Affogato — £6
Vanilla Ice Cream, Espresso & Your Choice of Tia Maria, Whisky, Amaretto or Cointreau.
- British Cheeses — £8
cheddar, blue, creamy, quince jam, fresh fruit, truffle honey, homemade crackers

•• Children's Menu ••

- garlic flatbread / tomato soup, crusty bread / veggie sticks, cream cheese dip
-
- bbq baby back ribs & salad / bangers & beans / narrow boat margherita / battered fish fingers & tartare sauce / beef burger, homemade ketchup
choose either mash / hand cut chips
-
- sticky toffee pudding / ice cream cone / cheddar, crackers & apple
- TWO COURSES FOR £8 / THREE COURSES FOR £10

****Chef's recommendations**

WINE

-- White 175ml / 250ml / Bottle --

Light, Elegant and Fresh Wines
Perfect aperitif, with fish, shellfish, white meat & salads

Ugni Blanc-Colombard — £4.3 £5.8 £16.9
Le Sanglier, Foncalieu, France
– Crisp, dry, apple notes. From an award winning producer –

Sauvignon Blanc — £4.6 £6.3 £18.3
Paso del Sol, Central Valley, Chile
– Powerful aromatic nose with dry ripe gooseberry & grapefruit flavours. –

Rioja Blanco, Rioja Santiago — £5.6 £7.6 £22.5
Rioja, Spain
– Crisp & refreshing with intense floral, a hint of herbs & invigorating finish. –

Pinot Grigio — £4.8 £6.6 £19.3
Villa Borghetti, Provincia di Pavia, Italy
– Dry and refreshing with a hint of almond on the finish –

Sauvignon Blanc, Land Made — £6.8 £9 £26.5
New Zealand, Yealands, Marlborough
– Notes of stone fruit and guava, underpinned with fresh herbs. Peter Yealand won the IWSC Trophy for the best New Zealand Sauvignon Blanc in the World in 2014 –

Richer, fuller and generous
Highly recommended as an apéritif or served with creamy or spiced dishes

Chardonnay Reserve — £5.2 £7 £20.5
Tooma River, New South Wales
– Tropical fruits and pineapple aromas and a light creaminess on the palate. –

Viognier, Condamine l'Évêque — £6.6 £8.9 £26
Vin de Pays, Côte de Thongue, France
– With a perfume of apricots, lychees and peaches, this is a wonderful wine –

Chablis, Olivier Tricon — £36.5
Burgundy, France
– This world-famous white is elegant with subtle lemony fruit and flinty, mineral hints –

125ml Glasses of wine by the glass available on request.
Vintages are indicative & subject to change.

-- Red 175ml / 250ml / Bottle --

Easy, Vibrant and Fruit Driven
Try with red meats, tomato dishes & cheeses.

Carignan, Le Sanglier — £4.2 £5.7 £16.5
Caves Foncalieu, France
– Silky smooth, brambly fruit. –

Merlot, La Borie — £4.2 £5.9 £17.8
Pays d' Oc, France
– Soft red with concentrated plummy notes from the south of France. Delicious –

Smooth, Elegant and Supple
Excellent with red meats, game and cheese

Pinot Noir, Domaine Lagrange — £5.6 £7.4 £21.7
Le Haut Vin de Pays d'Oc, France
– A stylish Pinot Noir. Warm cherry fruit with good depth & concentration –

Rioja Crianza Santiago — £6.8 £8.9 £26.4
Rioja, Spain
– Harmonious Blend of rustic red fruit & toasty aromas from 12 months barrel age. –

Claret, La Fleur — £7.5 £9.8 £29.2
Lussac St Emilion, Bordeaux, France
– Medium intensity, black fruit and spices. –

Rioja Gran Reserva, Santiago — £39.5
Rioja, Spain
– Elegant savoury dark fruits with sweet Christmas spice. –

Hearty, Rich and Full Bodied
Excellent with a variety of our richer foods such as red meat, duck & game

Cabernet Sauvignon, Le Sanglier — £4.5 £6 £17.6
Caves Foncalieu France
– A delicious wine with minty and slightly leafy rich fruit –

Zinfandel Shiraz — £5.3 £7 £20.4
Terramater Vineyard Reserve, Maipo Valley, Chile
– A rich, vibrant, concentrated wine with notes of dark chocolate, plums and spice. –

Malbec, Alta Vista Classic — £6 £8.4 £23.8
Mendoza, Argentina
– Big powerful dark wine with spicy fruity aromas and liquorice on the palate. –

Malbec, Alta Vista Premium — £7 £9.2 £27.2
Mendoza, Argentina
– This wine is velvety & rounded, with great volume & a lingering presence. Pairs wonderfully with beef –

-- Rosé 175ml / 250ml / Bottle --

Refreshing, light apéritif.
Recommended with our fish, seafood and salads

Rioja, Rosado, Santiago — £5.1 £6.9 £19.5
Rioja, Spain
– Light, fruity & refreshing. cherry pink with aromas of red fruit. –

Zinfandel Rosé — £4.7 £6 £17.5
Clockmaker, California
– Medium dry with ripe red fruit on the palate –

Pinot Grigio, Rosé — £5.3 £7 £20.4
Villa Borghetti, Italy
– A pleasant, balanced, harmonious and fruity wine of good structure with floral notes and hints of pear and apricot –

Champagne & Sparkling 125ml / Bottle

Prosecco, Brut Spumante — £4.6 / £26.5
Revino, Non Vintage, Italy
– Dry, light, easy-drinking bubbly from north-east Italy, in the region of Veneto. With tangy apple and peach scents. Made from the Glera grape –

Raboso Rosato, Donna Trevigiana Brut Spumante —
£5.5 / £30
Non Vintage, Italy
– Dry, light, pink fizz with summer fruit flavours –

Champagne Gobillard — £7.1 / £42
Brut Tradition NV, France
– A gentle and elegant style with soft acidity & notes of ripe apples. –

Pink Champagne, Laurent-Perrier Rosé — £69.5
Brut NV, France
– Made from Pinot Noir grapes. This Champagne has a glorious pink colour and oozes rounded red fruit flavours. Adored by wine-lovers for its flavours and by the aesthetics for the beauty of its 17th century-style bottle. One of the stars in the Laurent-Perrier range –