

SUNDAY MENU

SNACKS AND SHARERS

- lemon & pinkpepper whitebait (NF) 5
lemon, tartare
- organic chargrilled artisan breads & olives (V) (NF) (DFA) 7
confit garlic, extra virgin olive oil, butter

STARTERS

- goats cheese salad (GF) (V) (NF) 7
- portobello mushroom rarebit (GFA) (NF) (V) 8
red onion marmalade, toast
- thai fishcakes (NF) (DF) 8
mango & pepper noodle salad
- smoked mackerel pate (GFA) 6
lemon, toasts
- carrot and cumin soup (V) (GFA) (VG) (DF) (NF) (VA) 6
fresh bread

OUR ROASTS

- all served with crispy roast potatoes, yorkies, honey
roasted parsnip, carrot, seasonal vegetables
- roast rib of beef (GFA) (DFA) (NF) 17
- spiced glazed ham (NF) (DFA) (GFA) 14
- leg of lamb (NF) (GFA) (DFA) 14
- veggie roast 12

MAINS

- beer battered cornish haddock (GF) (V) (VGA) (NF) (DFA) 12
chips, pea puree, tartare sauce
- 5 Bells venison burger (GFA) (NF) (DFA) 13
brioche bun, fries
- mushroom linguini (GFA) (V) (VGA) (GF) 11
- salmon fishcake (NF) (DFA) (GF) 11
buttered leeks & greens, sauce tartare
- veggie burger (GF) (DF) (V) (NF) (VGA) 12
mushroom & halloumi, mayo, gem lettuce
- pan fried sea bass fillet (GF) (DF) (NF) (V) 14
asparagus, green bean, avocado & salsa verde

PUDDINGS

- apple & rhubarb crumble (NF) 6
custard or ice cream
- brownie sunday (V) 6
- spotted dick (V) (NF) 6
custard
- lemon meringue pie 6
- croissant & sticky toffee b&b (V) (NF) 6
custard or vanilla ice cream
- affogato (DFA) (GF) (V) 4
whipped cream, ice cream, espresso
- "PX" (GF) (DFA) (V) (VGA) 5
Chef's desert, ice cream, pedro ximenez

