

SUN DAY

2 COURSES £26 // 3 COURSES £30

BITS & BOBS

Homemade Sausage Roll £4.00

Gordal Olives (VE, GF) £5.00

Isle of Mull Cheddar & Potato
Croquettes (V) £9.00

Add Nduja Butter for £1.50

Brewers Platter To Share
£20.00

Isle of Mull Cheddar, Sausage Roll, House
Baked Focaccia, Scotch Egg, Cured Meat,
Chutney £20.00

STARTERS

Soup of the Day (VEA, GFA)
£8.00

House baked bread, salted butter

Nduja Scotch Egg £8.00
Basil Mayonnaise

King Oyster Mushroom
Kebab (VE, GF) £9.50
Tahini, Zhoog, Smoked Aubergine
Hummus

Cider-braised Pig Cheeks
£11.00
Apple & Fennel Remoulade

MAINS

Roast Sirloin of Beef £20.00
Yorkshire Pudding & Gravy

Roast Chicken Breast £20.00
Stuffing, Yorkshire Pudding & Gravy

Roasted Crown Prince Squash (V, VEA)
£18.00
Yorkshire Pudding & Gravy

ROASTS SERVED WITH:

Seasonal Vegetables & Roast Potatoes
(GF, VE)

Extra Gravy - free, always

Love Lane Lager-battered Haddock &
Chips £19.00

Mushy Peas, Tartare Sauce

*Beer pairing recommendation: Love Lane Lager,
£3.50

Cauliflower Cheese £6.00

PLEASE CHECK THE MIRROR FOR
TODAY'S DAILY SPECIALS, CREATIVELY
PUT TOGETHER BY OUR KITCHEN
TEAM USING SEASONAL PRODUCTS
AND CLASSIC, LOCAL INGREDIENTS.

V - VEGETARIAN, VE - VEGAN, VEA - VEGAN AVAILABLE, GF - GLUTEN FREE, N - CONTAINS NUTS

Please tell a team member any allergies or dietary requirements you have. All dishes subject to current VAT rates. All items subject to change