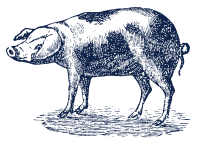

SUNDAY

TO SHARE

Black & Green Olives spicy marinade with garlic and chilli (v) (VE) £4

Warm Mixed Breads tapenade, artisan butter with olive oil & balsamic (v) £5 (G) (M) (SU) (N) (GF) (DF)

Baked Camembert garlic & thyme with plum jam and crusty bread (v) £12 (G) (SU) (M) (S) (GF)

Veggie Platter arancini balls, halloumi fries, tempura vegetables, pickled cabbage, duo of hummus, beetroot falafel, smashed avocado and warm pitta bread (v) £14
(G) (E) (M) (SU) (N)

Classic Pub Platter crispy chicken goujons, garlic mushrooms, honey & mustard sausages, mini fish & chips, onion rings, garlic bread and dips £16 (G) (E) (MU) (M) (N)

Fish Platter smoked salmon, haddock goujons, crayfish tails, whitebait, chilli prawns, pickled cucumber, spicy marie rose sauce and crusty bread £16
(G) (E) (F) (MU) (M) (N) (CR)

STARTERS

Freshly Made Soup with rustic bread and butter (v) £5.50 (G) (M) (N) (GF)

Toasted Ciabatta garlic & parsley butter with onion chutney (v) £4.50
Add melted cheddar & mozzarella cheese (v) £5 (G) (M) (N) (GF) (DF) (VE)

Creamy Garlic Mushrooms with toasted bruschetta and stilton (v) £6.50 (G) (M) (GF) (VE)

Chicken Liver Parfait with warm toasted bread and fruit chutney £6.50
(G) (M) (N) (MU) (GF)

Halloumi Fries with sweet chilli jam and sour cream dips (v) £7
(G) (M) (SU) (GF)

Haddock Goujons deep fried in batter with tartar sauce £7
(G) (E) (M) (SU) (N) (GF)

Thai King Prawns in chilli and butter with crusty bread £7 (G) (M) (CR) (GF)

Chicken Spring Rolls with garlic, spinach & carrots served with a soy sauce & lime dip £8 (G) (M) (SO)

SALADS

Grilled Goats Cheese on baby gem leaves with apple, tomatoes and walnuts served with a honey & basamic dressing (v) £6/£11 (M) (SU)

Chicken & Bacon Salad on baby gem leaves with avocado, goats cheese and toasted croutons served with a honey & dijon dressing £8/£15
(G) (SU) (N) (M) (MU) (GF) (DF)

Caprese Salad sliced tomatoes and mozzarella with basil and avocado on rocket with a balsamic dressing served with fresh crusty bread £7/£14
add shredded chicken £8/£15
(G) (SU) (M) (GF)

Salmon Fishcakes with sweet chilli sauce on a bed of mixed leaves with cucumber & carrot ribbons £8/£15
(G) (E) (MU) (M) (N) (F) (MO)

MAINS

Veggie Mushroom Lasagne layers of roasted vegetables served with a dressed salad and toasted garlic bread (v) £14 (G) (E) (M) (GF) (VE) (DF)

Katsu Curry a creamy mild katsu curry served with fragrant rice, pickles and salad (v)
Breaded Tofu £13
Breaded Chicken £15 (G) (SO) (E) (M)

Battered Halloumi with chunky chips and dressed house salad (v) £12
(G) (M) (GF)

Fish & Chips battered haddock, chunky chips & minted mushy peas £13 (G) (M) (F) (SO) (GF)

Fish Pie salmon, haddock & prawns in a mornay sauce, topped with creamy mashed potato and cheddar cheese served with sautéed greens £15 (CR) (F) (M)

Pie of the Day served with creamy mash and sautéed vegetables £15
(G) (M) (MU)

Chickpea Burger smashed avocado, lettuce, tomato and rocket served with skinny fries (v) £10 (G) (VE)

Cheesy Cheese Burger beef burger with cheddar, red Leicester and streaky bacon served with cheese, bacon & spring onion topped fries £14 (G) (M) (GF)

Slowly Braised Lamb Shank creamy mash potato served with root vegetables and a redcurrant & rosemary gravy £17 (M)

Seafood Medley pan fried seabass fillet and scallops on sauteed saffron potatoes with peas and asparagus served with a garlic, chorizo & clam butter £19
(M) (F) (CR) (MO)

FROM THE GRILL

Our steaks are 21-day aged grass-fed British beef

All served with tomatoes, mushrooms, rocket & parmesan garnish and chunky chips

Rump 6oz £15 (M) (DF)

Sirloin 8 oz £20 (M) (DF)

Fillet 8 oz £23 (M) (DF)

Add King Prawns £3 (M) (CR)

Chicken Breast 8oz £15 (M) (DF)

SAUCES

Smoked Bacon & Garlic Cream
Hot peppercorn
Stilton Cream
Brandy, Shallot & French- Mustard Sauce
Chilli Butter
Garlic Butter £2 (MU) (M) (G) (C) (GF)

SUNDAY ROAST

Available until we run out!

All served with roasted potatoes, fresh seasonal vegetables and rich gravy

Roasted Sirloin of English Beef with a yorkshire pudding £14

Roasted Loin of Woodland Pork with crackling and stuffing £13

Roasted Breast of Chicken with pigs in blanket and stuffing £13

Roasted Leg of Lamb with a yorkshire pudding £14

Vegetarian Nut Roast with grilled goats cheese (v) £12

(G) (E) (M) (N) (SO) (C) (MU) (GF)

Children's portions at £6

SIDES

Chunky chips £3
Skinny fries £3
Broccoli, spinach & peas £3
Homemade battered onion rings £3
Dressed house salad £3
Cheesy chips £3.50
Cheesy fries £3.50
Sweet potato fries £4

ALLERGY CODES

Gluten (G)
Celery (C)
Cereals (C)(E)
Crustaceans (C)(R)
Eggs (E)
Fish (F)
Lupin (L)
Milk (M)
Mustards (M)(U)
Nuts (N)
Peanuts (P)
Seasame (S)
Soya (S)(O)
Sulphur (S)(U)
Molluscs (M)(O)

Gluten Free Available (G)(F)
Dairy Free Available (D)(F)
Vegan Available (V)(E)

SWEETS £6

Lemon Posset with fresh raspberries and shortbread (G) (M) (G)(F)

Cheesecake of the Day with ice cream (G) (M) (E) (N)

Eton Mess vanilla cream, strawberries and meringue (E) (M)

Banoffee Pie layers of biscuits, bananas, toffee and cream (G) (M) (G)(F)

Chocolate Brownie with milk chocolate sauce and vanilla ice cream (G) (E) (M) (N) (G)(F)

Apple Crumble Tart with vanilla custard (G) (M) (E)

Sweet Indulgence a miniature selection of all above £16

Chocolate Fondue made with luxury milk chocolate served with fresh fruit, biscuits, marshmallows and brownie bites £10 (G) (M) (G)(F)

Whittington Cheese Board
a selection of brie, stilton and local cheddar cheeses with biscuits and fruit chutney £8 (G) (M) (S)(U) (C) (G)(F)

EST THE 1996
SWAN
WHITTINGTON