

SHARERS

Greek Mezze Platter

£15.95

Seafood Platter

Roasted vegetables, grilled halloumi, feta, olives, stuffed vine leaves, hummus & pita bread (v)(vgo)

Artisan Breads £4.95 With olive oil & balsamic vinegar (vg)(gfo)

Feta & Olives

Olives marinated in olive oil, garlic & lemon (v)(gf)

Crispy whitebait, gambas pil pil, haddock goujons & fresh calamari with toasted sourdough bread, tartar sauce & aioli dip

Mexican Nachos

£12.95

Homemade tortilla nachos topped with Cajun dust, melted cheddar cheese, jalapeños, salsa, guacamole & sour cream

Add chicken for £2.95

STARTERS

Pea Risotto

£7.95

Gambas Pil Pil

£8.95

Topped with chopped chives, Grana Padano, crispy capers & truffle oil (v)(gf)(vgo)

Fresh Calamari

Lightly dusted & fried, served with a lemon wedge & aioli (gf)

£5.95 Soup of the Day

Served with crusty bread & whipped butter (vgo)(gfo)

King prawns in a white wine, garlic, chilli, spring onion & parsley sauce with a smoked paprika butter & crusty bread (gfo)

Brixworth Pâté

£6.95

Locally made, award winning pâté with toasted rustic bread, crunchy leaves & a spiced apple chutney (gfo)

SUNDAY ROASTS

ALL OUR ROASTS ARE SERVED WITH GARLIC & ROSEMARY ROAST POTATOES, YORKSHIRE PUDDING, TENDERSTEM BROCCOLI, BRAISED RED CABBAGE, GLAZED CARROTS & A JUG OF RICH, HOMEMADE GRAVY (ALL GFO)

Roast Beef £16.50 Roast Chicken Supreme

Rump joint cooked medium-rare Seasoned with lemon & herbs

Roast Pork Loin

With crackling

£15.50 Vegan Pie

£15.95

£19.95 **Trio of Roast Meats**

Butternut squash, mushroom, spinach &

caramelised onion pie (vg)

Roast beef, pork & chicken

SUNDAY SIDES

Cauliflower cheese (v) £3.95 - Homemade pigs in blankets £4.50 Fried sausage & herb stuffing balls £3.95 - Garlic Bread with Cheese £4.95 Extra Yorkshire Pudding (v) £1.50 - Extra Roast Potatoes (v) £2.95 - Garlic Bread (v) £3.95 Chunky Chips (v) £4.00 - Rustic Connoisseur Fries (v) £4.00

> OUR FOOD AND DRINKS ARE PREPARED IN FOOD AREAS WHERE CROSS-CONTAMINATION MAY OCCUR AND OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. IF YOU HAVE ANY QUESTIONS, ALLERGIES, OR INTOLERANCES PLEASE LET US KNOW BEFORE ORDERING WE ARE OFTEN ABLE TO ADAPT DISHES TO SUIT! (V) = MADE WITH VEGETARIAN INGREDIENTS

(VG) = MADE WITH VEGAN INGREDIENTS GF) = GLUTEN-FREE (O) = OPTION AVAILABLE

IF YOU REQUIRE MORE INFORMATION, PLEASE ASK FISH DISHES MAY CONTAIN SMALL BONES

STEAKS & BURGERS

10oz Rump Steak

£20.95

8oz Fillet Steak

£32.95

Thick cut, triple cooked chips with grilled vine cherry tomatoes & a fresh house salad (af)

Thick cut, triple cooked chips with grilled vine cherry tomatoes & a fresh house salad (gf)

Loaded Steak Burger

£15.95

Topped with crispy bacon, melted cheese

£14.95 **New Orleans Chicken** Burger

& a juicy caramelised onion relish (gfo) Cajun marinated chicken topped with crispy bacon, melted cheese & chipotle mayo (gfo)

> DOUBLE UP ANY BURGER WITH AN EXTRA PATTY FOR £4.00 OR UPGRATE TO DIRTY FRIES FOR £2.95

Your choice of beef or chicken loaded with bacon, cheddar cheese, spicy jalapeño,

salsa & guacamole (gfo)

TexMex Burger

ALL BURGERS ARE SERVED IN A TOASTED BUN WITH CRISP LETTUCE, TOMATO, PICKLED PEPPER, RUSTIC CONNOISSEUR FRIES & COLESLAW

MEAT-FREE DISHES

Beer Battered Halloumi

£14.95

Stuffed Vine Leaves £13.95

Served with rustic fries, mushy peas & tartar sauce (v)(please ask if you would prefer your halloumi grilled)

Greek vine leaves stuffed with herby rice, crunchy polenta & roasted veg in a spiced tomato sauce & basil oil (vg)(gf)

Greek Salad

£12.95

Pea & Spring Onion Risotto £13.95

Feta, olives, tomatoes, red onion, cucumber & crisp leaves in a house vinaigrette (vgo) (gf)

With chopped chives, Grana Padano & crispy capers topped with truffle oil (vgo)(gf)

To enhance your meal, why not add any of the below..?

Garlic & Chilli Prawns £5.95 - Fried Calamari £4.95 - Grilled Chicken Breast £3.95 Grilled 5oz Rump Steak £5.95 - Grilled halloumi £3.95

DESSERTS

Double Chocolate Brownie £6.95

Black cherry compote, Chantilly cream, chocolate crumb & vanilla ice cream (v)(gf) (vegan option available on request)

Apple & Winterberry Crumble £6.95

Served with your choice of vanilla ice cream or custard (v)

Mocha Crème Brûlée £6.95

Finished with caramelised sugar & homemade chocolate chip cookie (v)(gf)

Lemon Tart

£6.95

Served with macerated berries & clotted cream (v)

Trio of Desserts

£13.95

Perfect for Sharina! Chocolate brownie, crème brûlée & lemon tart (v)

Sticky Toffee Pudding

£6.95

Served with butterscotch sauce & your choice of vanilla ice cream or custard (v)

Ice Cream Selection

3 scoops of your choice of vanilla pod, strawberry and chocolate chip (v)(vgo)

CHEF'S SPECIALS

Please check our Specials Board for Sunday Specials

