

# SUNDAY

# WATER SIDE

## NIBBLES

Mixed vegetable crisps,  
chive sour cream [gf] [v]  
**£4.50**

Piri piri houmous, warm  
pitta bread [vg] [v]  
**£5.95**

Tortilla chips,  
chive sour cream [gf] [v]  
**£4.25**

Marinated black and  
green olives, [df] [gf] [vg] [v]  
**£4.95**

Warm breads, aged balsamic  
syrup and olive oil [df] [vg] [v]  
**£5.95**

Cajun spiced halloumi,  
ranch dressing [v]  
**£5.95**

## FIRST THINGS FIRST

Seasonal soup of the day,  
[df] [gf] [vg on request] [v] **£7.25**

Thai style fishcakes, chilli, lime and  
pineapple salsa, sweet chilli, coriander oil **£8.95**

Bang Bang cauliflower, watercress salad,  
Sriracha mayonnaise [vg] [v] **£8.50**

Cajun buttermilk chicken, chilli honey,  
green salad, pickled red onion **£8.95**

Whipped goats cheese, confit red and  
yellow cherry tomatoes, red pepper pesto, micro  
basil, ciabatta croutes [v] **£8.95**

Gravadlax of salmon, pickled  
cucumber, tarragon mustard dressing,  
granary loaf [df] **£8.95**

Spanish ham and cheese  
croquettes, tomato salsa, rocket and  
parmesan salad **£8.95**

Caprese salad, heirloom tomato and buffalo  
mozzarella salad, fresh basil pesto, sea salt and  
cracked black pepper [gf] [v] **£8.50**

## SIGNATURE

Roast topside of beef, roast potatoes,  
seasonal vegetables, Yorkshire pudding,  
roast gravy **£19.00**

Nutless roast, roast pumpkin, sunflower seeds,  
mushrooms flavoured with herbs,  
vegetables and potatoes, [df] [vg] [v] **£16.00**

Crispy beer battered fish, triple cooked chips,  
mushy peas, tartare sauce **£18.00**

Crispy chilli beef, soy glazed noodles,  
stir fried vegetables, chilli and lime **£18.95**

Salt and pepper tofu, Singapore noodles,  
fresh chilli, Spring onion [vg] [v] **£15.95**

Pan seared organic salmon fillet,  
smoked haddock and leek chowder,  
saffron potato and samphire [gf] **£22.50**

Tiger prawn jungle curry, Thai red curry,  
seared tiger prawns, sweet potato, baby corn, mange tout,  
pickled ginger, wild rice [gf] **£23.95**

Flame grilled double beef burger, cured streaky bacon,  
cheese, tomato, baby gem, red onion, burger sauce,  
French fries, coleslaw **£18.00**

## SIDES

Triple cooked chips, [df] [gf] [vg] [v] **£4.50**

Onion rings, [df] [vg] [v] **£4.25**

French fries, [df] [gf] [vg] [v] **£4.50**

House salad, dill vinaigrette [gf] [vg] [v] **£4.25**

## INDULGENCE

Mixed seasonal berry crumble, raspberry ripple ice cream,  
vanilla custard [v] [gf, vg on request] **£8.50**

Warm pineapple upside down cake, rum caramel,  
coconut ice cream [v] **£8.50**

Milk chocolate choux bun, milk chocolate mousse,  
honeycomb ice cream, toffee sauce [v] **£8.95**

Lemon meringue sundae, lemon curd, raspberry sorbet,  
vanilla ice cream, baked meringue [gf] **£8.50**

Plant based porn star martini cheesecake, mango  
sorbet, passionfruit syrup [vg] [v] **£8.95**

Selection of British cheese, blue, Cheddar and soft cheese,  
apple chutney, savoury biscuit selection, grapes, celery [v] **£13.95**

## LEAF & BEAN

Americano, **£3.50**  
Espresso, **£2.75 | £3.50**  
Macchiato, **£3.00**

Flat white, **£3.50**  
Cappuccino, **£3.50**  
Latte, **£3.50**

Mocha, **£3.95**  
Hot chocolate, **£3.80**  
Affrogato, **£4.50**

Tea, English breakfast, earl grey, decaffeinated,  
peppermint, spring green, kiwi berry, lemongrass,  
lemon+ginger, passion rooibos **£3.75**

**Sunday from 12.00 pm - 5.30 pm**

There will be a **10% discretionary service charge** added to your bill, all of this will be split evenly with the whole team, for more information please speak with a member of the team

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request. Country of Origins are correct at the time of publication and subject to availability. Any changes to our menu will be advised by your server. [df] Dairy free, [gf] Gluten free, [vg] Vegan, [v] Vegetarian