

SUNDAY MENU

WHILE YOU WAIT

Balfour Leslie's Reserve Brut NV 125ml – 7.5

Jake's Lager pint – 5

Balfour Brut Rosé 2017 125ml – 9.5

Jake's IPA pint – 5

STARTERS

Ham hock & apricot terrine – 8

piccalilli & melba toast

Crispy hens' egg – 8

asparagus spears & chive hollandaise

Goats' cheese arancini – 8

sundried tomato coulis & kale pesto

Chargrilled watermelon – 7

feta, olives & lemon oil

Garden pea & mint soup – 7

smoked crème fraîche & crispy shallots

John Ross smoked salmon – 10

avocado & chilli purée, pickled cucumber on granary toast

MAINS

Jakes beer battered fish & chips – 16

lightly battered haddock and chips, mushy pea purée, and chunky tartare sauce

Chicken, ham and leek pie – 18

creamed mash potato, buttered tenderstem broccoli and gravy

Katsu curry – 17

choice of chicken or tofu Katsu curry, sticky coconut rice, pickled carrot and cucumber ribbons

Black cod fillet – 20

wrapped in parma ham, parmentier potatoes, almond butter tenderstem broccoli & lobster bisque

Double 4oz beef burger – 15

cheddar, smoked streaky bacon, caramelised red onion chutney, pickles, served in a brioche bun

Chicken supreme – 18

smoked bacon and cheddar croquette, mustard creamed leeks and asparagus spears

ROASTS

served with:

roast potatoes, Yorkshire puddings, honey & thyme roasted carrots & parsnips, glazed pods (green beans, mange tout, peas and sugar snaps), broccoli cheese bake

Garlic & rosemary studded
leg of lamb – 16

Spinach, mushroom, pepper, and
pesto strudel – 16

Pork loin with crackling – 16

Rump of beef – 18

SIDES

Garden salad – 4

Mustard creamed leeks – 5

Bread & olives – 7

Yorkshire puddings –

Almond buttered asparagus
& tenderstem – 6

Honey & thyme roasted
carrots – 5

Rosemary salted
skin on fries – 5

Sage & onion sausage
meat stuffing –