



SUNDAY MENU

More On The Back...

LIGHT BITES

Signature Grazing Board <i>Tomato & red pepper houmous, Lebanese flatbread & mixed marinated olives</i>	£8.00
Warm Table Bread <i>Garlic & Salted butter, balsamic olive oil</i>	£6.50

Add to the Grazing Board...

<i>Balsamic borettane onions</i>	£3.50		<i>Extra houmous</i>	£3.50
<i>Cream cheese stuffed cherry red peppers</i>	£4.50			
<i>Cured Italian meats</i>	£5.50		<i>Extra flatbread</i>	£3.00
<i>Extra olives</i>	£3.50		<i>Marinated artichokes</i>	£4.50

STARTERS

Crispy Salt & Pepper Squid <i>Grilled padron peppers & saffron aioli</i>	£7.95
Pulled Pork Nachos <i>Pico de gallo, cheese sauce, jalapeno, sour cream, coriander</i>	£8.00/ £15.00
Buffalo Chicken Wings <i>Celery crudites, cool ranch dressing Choose from hot or bbq</i>	£8.00

Tempura Fried Broccoli (VG) <i>Sesame miso dressing & pickled Chinese cabbage</i>	£6.75
Garlic Buttered Dough Balls (V) <i>Add fior di latte mozzarella £1.50 Add tomato sauce & a pesto drizzle £1.50</i>	£5.25

MAINS

Dry Aged Double Rib Cap Burger <i>Lettuce, houseslaw, bun, skin on fries Gluten free bun available Add bacon £1 Add Swiss cheese £1</i>	£14.25
Moving Mountains 100% Plant Based Burger (VG) <i>Roasted flat mushroom, rocket, herb dressing, skin on fries Gluten free bun available</i>	£13.75

Whole Grilled Cornish Plaice <i>Roasted new potatoes, asparagus, samphire, seaweed crumb, parsley butter</i>	£17.95
King Prawn & Chorizo Linguine <i>Garlic, chilli, lemon, olive oil</i>	£15.50
Harvest Salad (V) <i>Poached pears, candied walnuts, roasted squash, pumpkin seeds, rainbow beetroot, rocket, pomegranate, white balsamic & maple dressing</i>	£6.95 / £11.95

SUNDAY ROAST

All our roasts come with glazed carrots and parsnips, steamed green beans, fat roasted potatoes, a Yorkshire pudding and lashings of gravy.

Roasted Native Breed Dry Topside of Beef <i>Horseradish sauce</i>	£16.50	Gloucester Old Spot Cola & Honey Roast Gammon Ham	£15.00
Half a Roasted Native Chicken <i>Bread Sauce</i>	£16.50	Vegan Wellington (VG) <i>New potatoes & veggie gravy</i>	£14.50

We haven't added any gratuity onto your bill, but tips are greatly received & much appreciated. Please advise a team member when ordering your food of any allergy or intolerance. Even if you are a regular guest please inform us as our ingredients and recipes can change from time to time. We produce our food in kitchens where allergens are handled, while we try to keep things separate, we cannot guarantee any item is allergen free. V - vegetarian VG - vegan GF - no gluten containing ingredients



SUNDAY MENU

SIDES

Skin on Fries	£3.50	Traditional Cut Thick Chips	£3.50
Rocket Salad	£4.50	Steamed Tenderstem Broccoli (VG)	£4.00
<i>Parmesan & cherry tomato</i>		<i>Crushed chilli flakes, maldon</i>	

PIZZA

Fancy Adding Extra Toppings?

Olives | Red Onions | Semi Dried Tomato | Portobello Mushrooms | Spinach | Red Pepper | Extra Mozzarella £1.50 each
Salami | Pepperoni | Prosciutto | Chorizo £2.00 each

Margherita (V) **£9.95**
Our signature pizza sauce, buffalo mozzarella, fresh oregano

Funghi (V) **£12.50**
Garlic & truffle butter base, portobello mushrooms, spinach, parsley, olive oil

Milano **£13.95**
Fennel salami, prosciutto, mozzarella, fresh oregano & rocket

Diavolo **£14.95**
Pepperoni, nduja, crushed chilli flakes, jalapeños

Giardiniera (VG) **£10.95**
Our signature pizza sauce, olives, red onions, artichokes, vegan mozzarella, semi dried cherry tomatoes, basil

House Pizza **£13.95**
BBQ pulled pork, roasted shallots, semi dried cherry tomatoes, mozzarella, Parmesan

Meter of Pizza **£32.00**
Our signature wood fired thin crust dough & choose from any four toppings. Perfect for three to share.

DESSERTS

Mixed Berry Pudding (V) **£6.50**
Crushed meringue, strawberry coulis, Pimms sorbet

Rich Chocolate Tart (VG) **£7.00**
Pistachio soil, raspberry gel

Ice Cream Union's Finest Ice Cream & Sorbet (V) **£4.75 / £6.50**
2 Scoops / 3 Scoops

Signature Apple & Honeycomb Crumble to Share (V) **£12.95 / £7.00**
Traditional vanilla ice cream & Baileys custard. Can also be made for one!

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