

SAMPLE AUTUMN SUNDAY MENU

Small Plates

Venison scotch egg, piccalilli, watercress £9

Parsnip & pear soup, venison sausage roll or caramelized red onion vegan sausage roll, sage crisp (vga) £9

Teriyaki Tuna, wasabi beetroot, chicory, kohlrabi & green apple slaw (gf, df) £10

Goats cheese and red onion marmalade tart, rosemary cream fraiche, rocket salad, toasted walnuts £9

Devilled spiced whitebait, tartare sauce, lemon £8.5

Olive & Rosemary focaccia breadboard, butternut squash houmous, sundried tomato tapenade, toasted pumpkin seeds, (vg) £14

Sunday Roasts

The roast trio – braised shoulder of lamb, pork porchetta & beef rump (gfa) £25

Half lemon & thyme roast chicken £23

British beef rump (gfa) £24

Slow braised shoulder & leg of lamb (gfa) £24

Pork porchetta stuffed with sage & onion stuffing & served with crackling £23

Vegetable nut roast (n, vga, gfa) £20

All served with roasties, Yorkshire pudding, seasonal vegetables, maple roast parsnips & carrots, sage & onion stuffing & our Chef's best Sunday gravy

Add cauliflower cheese £6 or sticky honey mustard sausages £7

Mains

Sea bass fillet, garlic new potatoes, spinach, samphire, wild mushrooms, mussel and artichoke velouté (gf) £24

Pan fried duck breast, carrot anis puree, tenderstem broccoli, confit duck leg croquettes, plum jus £25

Sweet potato and fennel rosti, creamy leeks, chilli and garlic kale, crispy leeks (vg) £20

The Sun beefburger, cheddar, salad, gherkins, burger sauce, skin on chips (gfa*,dfa) £18 add bacon £1.5

Balsamic mushroom burger, truffle & tarragon aioli, rocket, crispy shallots £18

Beer battered haddock or halloumi, skin on chips, minted peas & tartare sauce (gfa, dfa) £20

**gluten free burger bun available for £1 supplement*

Sides (v): Skin on chips £5, Mixed salad £6, House slaw £5, seasonal veg £6, kohlrabi and green apple slaw £4,

Desserts

Dark chocolate brownie, black cherry compote, clotted cream ice cream, Chambord liqueur £9

White chocolate cheesecake pot, blackberry compote, hazelnut praline (gf) £8.5

Apple and cinnamon flapjack, green apple sorbet, calvados syrup (gf, vga) £8.5

Sticky toffee pudding, butterscotch sauce, salted caramel gelato, candied pecans (nfa) £9

Plum bakewell, vanilla gelato, amaretto syrup £9

Ask a team member for our seasonal flavours of gelato or sorbet served with flapjack £4

A discretionary 12.5% service charge is added to the bill, this is shared equally by our team

The Sun is children friendly - with under 10s welcome up to 8pm & under 18s up to 9pm in the summer

We also welcome well-behaved dogs on their leads, with dog treats, water, dog gelato & plenty of cuddles! Try out our new dog roast dinner, the perfect Sunday treat for your four-legged friends.

Please advise us of any dietary requirements. Whilst we do all we can to accommodate guests with food intolerances & allergies, we are unable to guarantee that dishes will be completely allergen free. Our menu is labelled for: gf: gluten free, gfa: gluten free available, n: contains nuts, nfa: nut free available, vg: vegan, vga: vegan available, v: vegetarian

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