

Sunday Menu

STARTERS

Homemade Soup of the Day v	8
Served with warm crusty bread and butter	
Crispy Chilli Beef	13
Strips of the best cut of beef cooked in soy and sweet chilli, with an Asian slaw	
Halloumi Fries v	10
Panko-coated halloumi sticks with a sweet chilli dip	
Our Homemade Scotch Egg	11
Sweetcured bacon pig in blanket, celeriac remoulade and salsa verde mayo	
Pan Seared Scallops	12
Pan seared scallops served with a creamy pea puree and topped with smoked pancetta	

MAINS

All our roasts are served with mashed and roast potato, a medley of vegetables, sage and onion stuffing, and a homemade Yorkshire pudding with gravy	
Slow Roasted Sirloin of Beef	22.50
Tender and juicy... the traditional sunday lunch plate	
Pork Loin with Crackling	19.50
The newest addition to our menu - we know you'll love it	
Home-Baked Gammon	18.50
Coated in a Brampton honey glaze - our personal favourite	
Pan Roasted Chicken Breast	19
The sunday bird to go alongside our favourite meats	
Vegetarian Roast v	17
A Mediteranean vegetable pastry parcel served with all the traditional trimmings	
Kids Roast	10
Choose from any of the above options	

ALTERNATIVES

Breaded Scampi and Chips	16
With peas, tartar sauce and lemon	
Aged Beef Bourguignon	21
Premium cuts of beef braised over 36 hours in a rich red wine and served with mashed potato, crusty bread and butter	
Measure's Award Winning Pies	18
Ask for our selection. Served with seasonal veg, gravy, and your choice of mash potato or chips	

DESSERTS

Sticky Toffee Pudding v	9
Served with ice cream	
Chef's Fruit Crumble v	9
Served with custard, ice cream or cream	
Crème Brûlée v	7.5
A French classic - no description needed...	
Cheesecake of the Week VG	8.5
3 Scoops of Ice Cream v	6
Vanilla / Chocolate / Strawberry / Salted Caramel Honeycomb	