

Sunday Menu

Please note: this menu is an example menu and may be subject to change



Starters

Soup of the Day (v, gfa) 4.95

Please ask for today's option. Served with sliced bread and butter.

Chilli & Garlic King Prawns (gfa) 7.95

Pan-fried king prawns in a chilli and garlic oil, served on a toasted muffin, finished with fresh parsley and lemon.

Creamy Garlic Mushrooms (v, gfa) 5.95

Button mushrooms in a creamy garlic sauce, served on a toasted muffin and topped with herb breadcrumbs and parmesan.

Ham and Mustard Potato Cakes 6.95

Slow cooked ham hock and whole grain mustard potato cakes served with home-made piccalilli and dressed salad.

Roasts

Please note, we do have a limited number of roasts available, and might run out before the end of food service.

Please ask your waiter about availability.

Roast Topside of Beef 15.95

Roast Chicken Breast 14.95

All roasts served with duck fat roast potatoes, a selection of seasonal vegetables, home-made Yorkshire pudding and covered in proper gravy

Vegetarian options available upon request

Pies

All served with our house R&C chips and mushy peas.

Classic Steak and Guinness Pie 16.25

Tender diced beef slowly braised with carrots, onion, thyme, and Guinness. Served with its own Guinness and thyme gravy. Add blue cheese to your pie for 1.45.

Chicken and Mushroom Pie (gfa) 15.25

Strips of chicken breast and button mushrooms in a creamy tarragon sauce, topped with a puff pastry lid and served with home-made gravy.

Ham, Black Pudding and Leek Pie 15.25

Diced ham and black pudding in a leek and whole grain mustard cream sauce, topped with a puff pastry lid and served with home-made gravy.

Cheesy Leek and Potato Pie (v, gfa) 14.45

Buttered leeks and diced potato in a rich cheese sauce finished with fresh parsley, served with a jug of cheese sauce.

Fish Pie (gfa) 16.25

Diced haddock and salmon, cooked with garden peas, onion, fennel, and carrot in a fragrant fish sauce. Topped with mashed potato and parmesan and served with a jug of fish sauce.

(v) – suitable for vegetarians (ve) – suitable for vegans (gf) – gluten free (gfa) – gluten free option available

Please inform staff of any allergies or intolerances before ordering.

Whilst we take every care to preserve the integrity of our vegetarian, vegan, and gluten free products, we must advise these products are handled in a multifunctional kitchen environment. All our products may contain seeds, traces of nut or nut derivatives. All fish dishes may contain bones.

All prices are inclusive of VAT. All items are subject to availability.

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Pub Classics

R&C Fish & Chips 15.95

A fillet of haddock in a real ale batter served with R&C chips, home-made mushy peas, and tartar sauce.

Flat Iron Steak (gf) 17.95

Topped with a home-made garlic and herb butter, served with French fries and a sundried tomato and herb salad.

10oz Gammon Steak (gf) 14.95

Served with French fries, garden peas, home-made pineapple chutney, and topped with two fried eggs.

Desserts

Spiced Orange Sticky Toffee Pudding 6.95

Served with toffee sauce, and vanilla ice cream.

Apple and Blackberry Crumble 6.95

Served with vanilla ice cream.

Dark Chocolate and Hazelnut Brownie 6.95

Served with poached cherries, and cherry syrup.

Cheese Board 7.45

A selection of British cheeses served with crackers, house chutney and fresh apple.

Trio of Ice Cream 2.95

Your choice of chocolate, strawberry, or vanilla.

To Finish

Tea for one 2.85

Tea for two 3.95

Espresso 2.75

Americano 3.15

Cappuccino 3.25

Latte 3.25

Flat White 3.25

Liqueur Coffee 6.95

With a choice of:

Jameson

Baileys Irish Cream

Tia Maria

Martell VS Cognac

Amaretto

After your meal, why don't you check out our extensive range of Whiskies? Ask your server, or at the bar, for more details.

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