# Sunday Menu

Please note: this 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.

## Creamy Garlic Mushrooms (v, gfa) 6.45

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

## King Prawns with Chorizo (gfa) 8.75

Pan-fried king prawns and chorizo, served with red onions and sun-dried tomato on a toasted muffin, and finished with fresh parsley and lemon.

## Salt & Pepper Crispy Shredded Chicken 7.45

Crispy shredded chicken, garnished with fresh chilli and spring onion, and served with home-made garlic mayo and dressed leaves.

## **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 16.95

#### Roast Chicken Breast 15.95

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

# **Pub Classics**

#### **R&C** Fish & Chips 16.95

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

## Flat Iron Steak (gf) 18.95

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

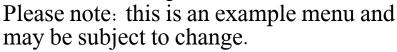
## 10oz Gammon Steak (gf) 15.95

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

(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.

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## **Pies**

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

#### Classic Steak and Guinness Pie 16.95

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

## Chicken and Mushroom Pie (gfa) 16.75

Strips of chicken breast, and button mushrooms, in a creamy tarragon sauce, and served with home-made Guinness and thyme gravy.

## Ham, Black Pudding and Leek Pie 16.75

Diced ham and black pudding in a leek and whole grain mustard cream sauce, and served with home-made Guinness and thyme gravy.

## Curried Winter Vegetable Pie (ve, gfa) 15.45

A variety of root vegetables cooked in a curry and coconut milk sauce, and served with a jug of curry sauce. Fish Pie (gfa) 16.95

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.

# **Desserts**

## Sticky Toffee Pudding 6.95

Served with toffee sauce, and vanilla ice cream.

#### Seasonal Fruit Crumble 6.95

Ask your server for our current flavour. Served with vanilla ice cream.

## Chocolate Delice 6.95

Rich, creamy chocolate pudding, served with shortbread.

#### 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

Three Barrels Brandy

Amaretto

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