

Sunday Menu



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

Starters

Soup of the Day (v, gfa) 5.95

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

Creamy Garlic Mushrooms (v, gfa) 7.25

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

Teriyaki King Prawns 9.25

Pan-fried king prawns, red onions, and peppers in a teriyaki sauce, finished with fresh chilli and sesame seeds, and garnished with a lime wedge.

Salt & Pepper Crispy Shredded Chicken 8.25

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 17.95

Roast Chicken Breast 16.95

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 R&C chips, home-made mushy peas, and tartar sauce.

Flat Iron Steak (gf) 19.45

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

10oz Gammon Steak (gf) 16.25

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.

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

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Pies

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

Classic Steak and Guinness Pie 17.45

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) 17.25

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 17.25

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

Shepherd's Pie 17.95

Lamb mince cooked with Guinness, Worcestershire sauce, carrots and peas and topped with cheesy mashed potato. Served with home-made Guinness and thyme gravy.

Fish Pie (gfa) 17.45

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

Classic Cheese & Onion Pie (v) 15.75

Silverskin onions gently cooked in a rich cheddar cheese sauce, with chunks of potato and wholegrain mustard. Served with a jug of rich cheese sauce.

Courgette, Pea, and Basil Pie (ve, gfa) 15.45

Fresh courgettes cooked with onions and peas, in a basil sauce. Served with a vegan friendly gravy.

Desserts

Sticky Toffee Pudding 6.95

Served with toffee sauce, and vanilla ice cream.

Seasonal Fruit Crumble 6.95

Served with vanilla ice cream.

Triple Chocolate Brownie 6.95

Served with vanilla ice cream.

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.

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