

DESSERTS

Sticky Toffee Pudding (V)

with Butterscotch Sauce and Vanilla Gelato

Rolo Blondie (V)

with Warm Chocolate Sauce and Toffee Gelato

Eton Mess (GFA)/(V)

with Cream, Meringue and Fresh Berries

Homemade Fruit Crumble

with Sauce Anglaise

The Trio of Homemade Gelato

with a Shortbread Biscuit

Please ask staff for allergen information. Some dishes can be adapted to specific dietary requirements. Please be advised that some dishes may contain nuts. Fish and poultry may contain bones. Gluten Free Alternative (GFA), Vegetarian (V), Vegan (VG)

RESTAURANT • BAR • BEER GARDEN



SUNDAY LUNCH

SERVING TIMES

Served Sunday's 12pm-6pm

Menu

Available Sunday 12pm - 6pm

1 course

£16.95

2 course

£22.95

3 course

£28.95

STARTERS

Soup of the Day (V)/(GFA)
served with Crusty Roll

Smoked Mackerel Pâté
served with Pickled Beetroot &
Sourdough Croutons

Crab & Roast Corn Croquettes
served with Picked Vegetables &
Paprika Mayo

Soy and Sesame Gyozas
with a choice of Chicken or
Vegetable Filling served with a
Crisp Asian Salad

Garlic Mushrooms (V)/(GFA)
Pan-Fried Field Mushrooms in a
Creamy Garlic Tarragon Sauce,
Mozzarella Crust & Fingers of
Toasted Sourdough (GFA) (VG)

Potato Skins (V)/(GFA)/(VG)
with a choice of Dip - BBQ, Sweet
Chilli or Garlic Mayo

MAINS

*All Roasts are served with Roasted Vegetables and Potatoes, Mash,
Seasonal Greens, Homemade Stuffing and a Yorkshire Pudding*

Lamb Shoulder (GFA)
with Minted Gravy

Roasted Chicken Supreme (GFA)
with Rich Red Wine Gravy

Roast Loin of Pork (GFA)
with Rich Red Wine Gravy

Sweet Potato Roulade
Cajun Spiced Sweet Potato Roulade
filled with Soft Cheese, sweet & spicy
Red Pepper & Red Onion Chutney
(V) (VG)

Slow Braised Brisket of Beef (GFA)
with Rich Red Wine Gravy

Wellington
Crisp Vegetables Pan Fried & Roasted
with fine Herbs & Olive Oil, in a Rich
Tomato Sauce, encased in a light Puff
Pastry (V) (VG)

We have a wide range of Beers, Ciders, Wines, Spirits and
Cocktails to accompany your meal, along with a selection
of after dinner Teas and Coffees, ask your server for the
drinks menu

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FANCY SOMETHING DIFFERENT

Don't fancy a roast, why not try something different

Classic Chicken Parmesan
served with House Salad, Chunky
Chips and Garlic Aioli
£15

The Keys Beef Burger
8oz Pattie in a Toasted Bun with
Monterey Jack Cheese, Baby Gem
Lettuce, Tomato and Gherkin with
Triple Cooked Chips, House Salad
and Relish
£14.95

Beer Battered Haddock Fillet (GFA)
served with Chunky Chips, Mushy
Peas, Tartare Sauce and a Lemon
Wedge
£15

Moroccan Vegetable Tagine (GFA)/(VG)
Lemon and Herb Couscous, Vegan
Flatbread & Coriander
£14.95

Pan-fried Salmon
with a Pesto Crumb, Spring Onion
Mash, Hollandaise Sauce and Wilted
Greens
£16.95

SIDES

Fancy something extra?

Extra Yorkshire Pudding (V)
£1.50

Pigs in Blankets
£4.95

Chunky Chips (GFA)/(VG)
£4.00

House Salad (GFA)/(VG)
£4.00

Buttered Greens (V)
£4.50

Sweet Potato Fries (VG)
£4.00

Cauliflower Cheese (V)
£4.50

Roast Potatoes (V)
£4.50

Creamy Mash (V)
£4.50

KIDS

*All Roasts are served with Roasted Vegetables and Potatoes, Mash,
Seasonal Greens, Homemade Stuffing and a Yorkshire Pudding*

£8.00

Braised Beef (GFA)
with Gravy

Chicken (GFA)
with Gravy

Pork (GFA)
with Gravy

Lamb (GFA)
with Gravy

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