

# Sunday Menu

# KIDS ROAST DINNER & ICE CREAM

Choose from stuffed turkey & ham or roast beef, followed by 2 scoops of vanilla or chocolate ice cream - £12

# Starter

# WINTER VEGETABLE BROTH

Homemade Winter vegetable broth, served with freshly baked cell block wheaten bread

# HAND-SPUN CHICKEN WINGS

Crispy fried chicken wings served with your choice sauce

- \* Hot Buffalo
- \* Garlic & Parmesan Truffle
- \* Sticky BBQ

# **GARLIC FOCCACIA**

Toasted garlic French Village focaccia with in-house smoked cheddar (V)

# **CRISPY PANKO COATED BRIE**

Served with a homemade cranberry & orange compote, roquito peppers & dressed baby leaf salad (V)

# WILD MUSHROOMS ON SOURDOUGH

Sauteed wild mushrooms with garlic, herbs & spinach. Served on toasted French Village sourdough with vegan parmesan & basil dressing (Ve)

# KOREAN BBQ BRISKET BAO BUN

In-house smoked, slow-cooked beef brisket with Korean BBQ sauce, served in steamed bao buns. Topped with pickled chillies, green onion, and toasted sesame.

# Sunday Roasts

# SILVERSIDE OF BEEF

Yorkshire pudding, rich gravy

# STUFFED TURKEY & HAM

Rich gravy

# SEABASS

Chardonnay cream

All of the above roasts served with creamy mash, beef dripping roast potato, cauliflower cheese & seasonal vegetables



# 12OZ SIRLOIN STEAK (£15 SUPPLEMEMT)

Served with beef dripping chips, beer battered onion rings and peppercorn sauce

# PEPPERED CHICKEN STACK

Freshly battered chicken goujons, served on creamy champs, topped with beer battered onion rings & a rich peppercorn cream

# SUGAR PIT BACON CHOP

Sweet cured bacon chop cooked on the bone, served with creamy champ, seasonal vegetables & a cider apple sauce

# STEAK SANDWICH

Cell Block Club Steak on Toasted Sourdough, topped with homemade onions rings, fresh rocket & peppercorn sauce

# **FISH & CHIPS**

Freshly battered cod fillet served with Beef Dripping chips, mushy peas & tartare sauce

# SPICE BOWL

Spicy Breaded Salt & chilli Chicken served with beef dripping chips tossed in salt & chilli seasoning, pepper & onions garnished with fresh chillies & spring onions with curry sauce

# ABERDEEN ANGUS BEEF BURGER

Chargrilled 8oz Aberdeen Angus beef burger topped with in-house smoked cheddar, bacon jam, pickled red onion, romaine lettuce, & beef tomato, served with a side of your choice

# CHILLI CHICKEN PASTA

Chargrilled chicken breast tossed with pasta in a spicy chilli & garlic cream sauce, finished with fresh herbs & parmesan. Served with toasted garlic French Village focaccia bread

# WILD MUSHROOM RAGU

Slow cooked wild mushrooms, rich tomato & wine sauce, parsnip crisps, herb oil, vegan parmesan (Ve)

# **VEGETARIAN PIE**

Supplied by The Pie Shop, Moira Home of Authentic Scotch Pies (ask server for details)

# Sides 5

**Beef dripping chips** Skin-on skinny fries Garlic, parmesan & truffle fries **Sweet potato fries** 

Mash Chorizo mash Champ

Beer battered onion rings

1 COURSE 21

2 COURSE 27

3 COURSE 33

PLEASE NOTE ALL OUR FOOD IS PREPARED IN THE SAME AREA, THEREFORE WE CANNOT GUARANTEE ANY DISH IS 100% ALLERGEN FREE. (please inform your server of any food

allergies or dietary requirements)

(Ve) Vegan (V) Vegetarian