

SUNDAY MENU

2 courses £19.75 – 3 courses £24.75

STARTERS

Homemade soup

Served with locally baked bread & butter

Salt & pepper crispy chicken bites

Deep fried salt & pepper chicken pieces served with a sriracha dip

Pimientos de Padron

Spanish style Padron peppers, chargrilled & blistered, tossed in olive oil & Maldon smoked sea salt

King prawns' skewer

Served with a sweet chilli dip & a pea shoot garnish

Garlic bread

Oak bakery baguette topped with homemade garlic butter

ROASTS

Slow roasted rib of beef with rosemary & thyme

Lemon, garlic & thyme roast turkey

Apple cider braised pork belly & crackling

All served with rosemary & garlic roast potatoes, stuffing, seasonal vegetables, cheesy leeks, parsnip crisps & puree, a pig in blanket, bone marrow gravy & a Yorkshire pudding

Extra meats – 4 each

Homemade vegan nut roast with rosemary & garlic roast potatoes, stuffing, seasonal vegetables, cheesy leeks, parsnip crisps & puree, red wine gravy & a Yorkshire pudding - *(vegan option available)*

MAINS

MACARONI CHEESE

Topped with cheddar cheese & crispy onions, oven baked and served with garlic bread

HOMEMADE BEEF LASAGNA

Served with skin on fries & salad

LOADED POUTINE FRIES

Topped with pulled beef, cheese sauce, mozzarella, sriracha mayo, crispy onion & spring onion

PISSARRO'S DELUXE BURGER

Two chargrilled 4oz beef patties, stacked with grilled streaky bacon, double cheese, with burger sauce, lettuce & gherkins in a toasted burger bun from Oak bakery

THAI STYLE SEABASS

Fresh seabass fillet served on a bed of peppers & onion, with basmati rice finished with a spicy coriander, lemongrass, coconut & red chilli sauce

10oz RIBEYE STEAK (£6 surcharge)

Served with skin on fries, portobello mushroom, cherry tomatoes on the vine & garlic butter

*- If you suffer from any allergies or intolerances, please inform a member of staff before ordering
We try to source all our ingredients from local suppliers wherever possible
all weights are pre-cooked measurements -*