



SUNDAY MENU

Speciality Breads & Oils or Whipped Butter with Sea Salt (£4) Polenta & Rosemary sticks with Sweet Chilli Mayo Olives, (£4) Padron Peppers (£4) Flat Bread & Beetroot Hummus (£6)

SMALL PLATES £6

Jakes Cider Onion Soup

Camembert, Thyme & Honey **(+£2)**

Chicken Liver Pate with Fig Chutney & Toasts

Wild mushroom Bruschetta with Thyme (v, gf available)

Pan Fried Scallops from Orkney, Pea Puree with Black Pudding Bonbon **(+£7)**

ROASTS

Loin of Pork - Apple Sauce **£26**

Striploin of Beef. **£28**

Roast Chicken with Sage & Onion Stuffing **£26**

Roast Trio. **£30**

(Roast Carrots Parsnips, Potatoes, Spring Greens, Yorkshire Pudding & Print house Gravy)

LARGER PLATES

Scottish Cote De Boeuf for 2 **(£68)**

Served with Heritage Carrots, Wilted Spinach & with Truffle & Parmesan Chip
(Peppercorn, Bernaise, Blue Cheese Garlic Butter **(+£2)**)

Line Caught Plaice Fillets Sautéed in Parsley & Caper Butter **(£25)**

Served with Baby Potatoes & Wilted Greens

Roasted Butternut Squash with Spicy Tomato Coulis, Vegan Feta and Olive Salad **(£20)**

COMFORT FOOD £22

Beef Stew with Herby Dumplings with Kale

Fish Pie with a Medley of Greens

Pumpkin Tortellini with Sage Butter & Parmesan

EXTRAS £5

Tenderstem Broccoli, Wilted Greens, Spicy Braised Red Cabbage, Buttered New Potatoes, Mashed Potatoes, Medley Vegetables, Chips: Chunky or Skinny, Mixed Green Salad,