

SUNDAY

TRADITIONAL ROAST SUNDAY DINNERS WITH BOTTOMLESS GRAVY

2 courses - £18 | 3 courses - £23.50

STARTERS

Homemade Soup of the Day

With focaccia bread.

£6

Mushroom and Tarragon Pate`

With poppy seed crackers.

£6.95

Tomato Arancini

With smoked Applewood cheese.

£6.50

Please discuss any dietary concerns when ordering; some dishes may contain allergens, all dishes are entirely plant-based.

MAINS

Nutty Carvery

Juicy butternut squash crammed with cranberry, lentil and mixed nut stuffing with all the trimmings and our very own gluten-free Yorkshire pudding.

(gf) £12.95

Beet Wellington

Braised mushroom and roasted beetroot in a firm pastry crust with all the trimmings and our very own gluten-free Yorkshire pudding.

£12.95

Aubergine Steak

With green peppercorn sauce, garlic mushrooms, tomatoes, sauteed pak choi and round-cut chips.

(gf) £12.95

Sunday Special

Something new and unique we dream up week to week.

£12.95



BEER & CIDER

DRAUGHT (HALF/PINT)

Lucas
Thornbridge, Helles Lager, 4.2%
(gf) £2.30 / £4.50

Astryd
Thornbridge, Juicy Pale, 3.8%
£2.50 / £4.80

Stowford Press
Apple Cider, 4.5%
(gf) £2.30 / £4.40

Virtuous
Kirkstall, Session IPA, 4.5%
(gf) £2.30 / £4.40

Providence
Kirkstall, New England IPA, 5.2%
£2.70 / £5.50

Rotating Lines
Check the bar/ask your server about
our ever-changing, guest keg beers.

CANS

Rotating
Check the bar/ask your server about
our ever-changing, canned beers and
ciders.

LOW/NO ALCOHOL

Munich Helles
Pauliner, Non Alcoholic, 0.0%
£3.20

No Worries
Lervig, 0.5%
£3.40

No Worries Fruit
Lervig, varied flavours, 0.5%
£3.60

Natur Lemon Radler
Paulaner, Light beer w/ natural
Lemon, Orange & Lime juice 2.5%
£3.50

Pilsner
Veltins, Alcohol-Free, 0.0%
£2.80



BOTTLES

Vedett

Duvel, Pilsner, 5.2%

£4.10

Tremens

Delirium, Strong Blonde, 8.5%

£5.50

Red

Delirium, Strong Fruit Beer, 8%

£5.50

Munich Helles

Pauliner, Helles Lager, 4.9%

£4

Ellezeoise Hercule

Ellezeoise, Stout, 9%

£7

Fruli Strawberry

Fruli, Fruit Beer, 4.1%

£4

Three Swords

Kirkstall, Pale Ale, 3.4%

£3.80

Dissolution

Kirkstall, IPA, 5%

£4

Pilsner

Veltins, 4.8%

£4.10



SOFT DRINKS

KOMBUCHA

Sodada Kombucha

CBD

£4.10

Sodada Kombucha

Rhubarb / Ginger / Elderflower

£3.30

CANS

Whole Earth Organic

Elderflower / Apple / Cranberry

£2.50

Karma Organic

Gingerella / Summer Orangeade /

Lemony Lemonade / Cola

£2.30

Coke/Diet Coke

£1.90

JUICE

(Half / Pint)

Orange Juice / Apple Juice /

Cranberry Juice

£2 / £3.25

SMOOTHIES

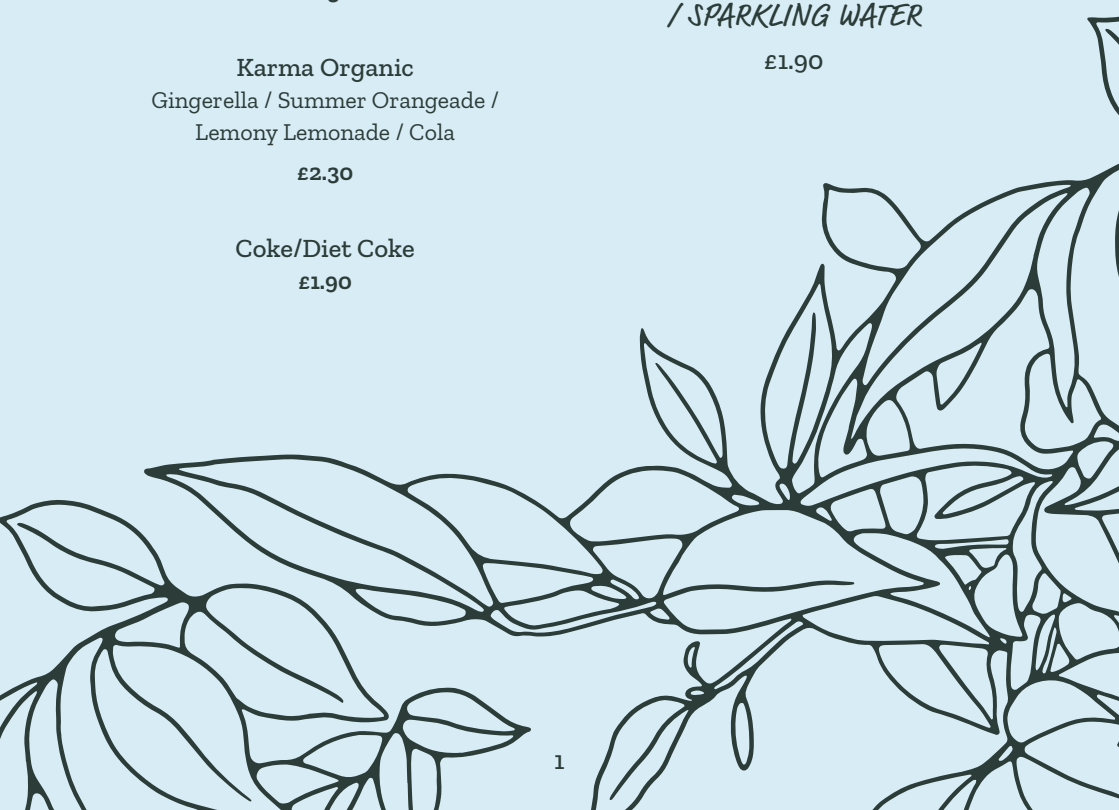
Berry/Green/Tropical fruit

and veg smoothies

£4.5

STILL WATER / SPARKLING WATER

£1.90



COCKTAILS

Espresso Martini

£7.50

Grapefruit Daiquiri

7.50

Campari Spritz

£7

Negroni

£7.5

Aperol Spritz

£7

Sangria

£5.5

Seasonal Mojito

£7.5

Specials

Please check the bar/with your
server.

Spirits

All the classics with mixers,
please ask.



HOT DRINKS

SERVED WITH YOUR FAVOURITE PLANT-MILKS

SPECIALITY HOT DRINKS

Vanilla Latte / Hazelnut
Latte / Salted Caramel Latte /
Gingerbread Latte
£3.70

Beetroot Latte (with espresso)
£3.20 / £3.80

Spiced Chai Latte (no espresso)
£3.40

Hot Chocolate
£3.20

Dark Hot Chocolate
£3.30

Red Velvet Hot Chocolate
£3.80

Salted Caramel Hot Chocolate /
Vanilla Hot Chocolate / Hazelnut
Hot Chocolate / Gingerbread Hot
Chocolate
£3.60

COFFEE

Freshly ground, Fair Trade
coffee, all the classics,
however you like it!

TEA

A range of teas by
the bag - please ask.
£2.2



WINE

WHITE

Campo Flores Blanco Organic, Spain

A bright straw yellow wine, vibrant fresh with intense pear, peach flavour, citrus fruit and a hint of grapefruit. Floral and aromatic.

£5.60 / £6.50 / £25.00

Pe Mo Pecorino Terre Di Chieti, Italy

Fresh, zingy with lively citrus acidity, notes of tropical fruits and minerality giving the wine a lovely balance.

£6.5 / £7.20 / £28.00

Solara Orange, Romania

A natural minimal intervention wine which is well balanced and structured yet pure and incredibly fresh.

£29.00

RED

Campo Flores Tinto Organic, Spain

Rugged and honest tempranillo, superbly balanced with notes of well ripened dark fruit.

£5.60 / £6.50 / £25.00

Uggiano Sangiovese Syrah 'Il Sanzio', Italy

Pure fresh red fruits on the nose with notes of redcurrant and morello cherries.

The palate has ripe plum and bramble notes along with bright red cherry fruit. Supple, structured tannins and balancing acidity give a full finish.

£6.20 / £7 / £26.50

Solara Natural Red, Romania

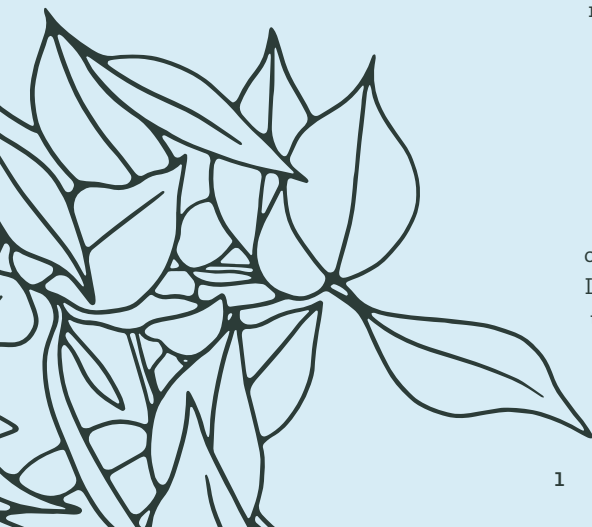
This natural wine is packed full of bramble fruit notes with raspberry and blackberry dominating the aroma, smooth and juicy with complex notes of blueberry and moderate acidity and smooth tannins on the finish.

£28.00

Les Vignerons d'Estézargues Mistral CD, France

Ripe red/dark fruit aromas and that characteristic garrigue and pepper notes. Lovely softness in the mouth with velvety tannins and confit fruits building across the palate.

£32.00



ROSÉ

Maison de Vigneron Rosé, France

A well balanced, textural, dry yet fruity rosé from the rolling hillside vineyards of Gascogne.

£5.10 / £6 / £22.00

Quinta Vista Rosé, Portugal

An intense wine, with fruity notes of raspberries and strawberries, very fresh and balanced, with a long and pleasant aftertaste.

£25.00

FIZZ

Vespucci Prosecco Spumante DOC, Italy

Subtle wild apples and pear fruits with a refreshing lift on the finish.

£6 / £26.00

Caggio Prosecco Spumante Rosé, Italy

Caggio Sparkling Rosé has a persistent, creamy foam, crisp and fruity bouquet, with aromas and flavours of raspberry, strawberry and floral notes. Dry, soft and well balanced with a lingering finish.

£30.00

