

MENU



Sunday

Starters

- Soup of the day served w. warm crusty bread, and butter (V) - £5
Homemade nachos w. spicy salsa, sour cream and jalapeños (V) - £6
Hot and spicy chicken wings w. lemongrass crème fraîche sauce - £6.5
Smoked trout fillet w. herb and crème fraîche potato salad, and pesto - £7
Chilli BBQ ribs w. celeriac and apple slaw (GF) - £8.5
Gambas Pil Pill w. chorizo. Skillet king prawns w. garlic, chilli, parsley, and lemon, served w. crusty bread - £8.95

Sunday Lunch Menu - £16

- Traditional homemade Sunday lunch
Choice of 3 Meats: Please ask about our meats for the day.
Vegetarian option available with vegetarian sausages
Child's Sunday lunch £8.00

Mains

- Mushroom lasagne verde. Porcini and mixed mushroom lasagne, sweet potato fries, garlic ciabatta (V) - £13.50
Vegan tagine w. spiced rice and pickled red onion and pomegranate relish, served on vegan coconut naan bread (Vg, GFA) - £13.50
'Nook beer battered haddock, chunky chips, petit pois, homemade tartar, lemon wedge - £14
Pan-seared marinated blackened Cajun chicken breast w. coriander and mustard seed sautéed buttered greens and new potatoes (GF) - £14.50
Homemade Pie of the Day served w. Sautéed buttered greens and chunky chips - £15
'Nook ale braised pork belly w. crispy crackling, battered black pudding, roast parsnip and apple purée, roast potatoes and cider and wholegrain gravy - £18
Pan-fried seabass fillet basted in lemon, pink peppercorn and tarragon butter w. chorizo, sautéed new potatoes, tenderstem, roasted cherry vines and salsa verde - £17.50
Roasted lamb shank (NZ) braised in seasonal veg, red wine and 'Nook ale, served on butter-crushed new potatoes - £22.50

From the Flame Grill

- Tandoori marinated chicken kebab served on naan bread w. salad and raita (GFA) - £11.50
16oz Gammon Steak w. oven baked herb tomato, pineapple, fried egg, petite pois, and chunky chips (GF) - £16.50
12oz Rump Steak w. oven baked herb tomatoes and field mushroom, 'Nook beer battered onion ring, sautéed buttered greens and chunky chips (GF) - £20
10oz Sirloin Steak w. oven baked herb tomato and field mushroom, 'Nook beer battered onion ring, sautéed buttered greens and chunky chips (GF) - £25
Add a sauce to your steak - £2.50: Peppercorn (GFA) or Blue Cheese (GF)

Sides

- Hand Cut Chips - £4.25
French Fries - £4
Sweet Potato Fries - £4.25
Halloumi Fries - £4.5
Garlic ciabatta (w. cheese +£1) - £3.50
Butter Sautéed Greens - £4.25
'Nook Beer Battered Onion Rings - £4.50
House Salad - £3.95
Mixed Mediterranean Olives - £4
Corn on the Cob - £3.50

V – Vegetarian / Vg – Vegan / GF – Gluten Free / GFA – Gluten Free Available



MENU



Sunday

Flame-Grilled Burgers

All burgers come with French Fries and homemade slaw.

Vegan burger (Vg). Chargrilled portobello mushroom and aubergine burger w. tomato, spinach, red onion, and pickle. Served on a vegan brioche bun w. spiced vegan mayo - £13

Beef Burger served in a Brioche Bun w. bacon, cheddar, shredded lettuce, tomato, onions, pickle and burger sauce - £14

Homemade Feta and Black Bean Burger (V) served in a Pretzel Bun w. roasted cherry vine tomatoes,

Yorkshire blue cheese, pickle and spicy ketchup - £14

Cajun Chicken Burger served in a Brioche Bun w. bacon, mozzarella, shredded lettuce, tomato, onions, pickle and burger sauce - £14.50

Upgrade your fries to loaded fries (£2.95 surcharge)

Loaded French Fries - £7.50

The Carnivore: Jalapeño popper chicken or chilli BBQ beef brisket

The Forager (V): Sautéed mushrooms, Yorkshire blue cheese, and Truffle Oil

The Herbivore (V/Vg): Loaded w. veggie salsa and cheddar, or Vegan cheese

Children's Menu

All children's menu items £6.95

Flame grilled Cheeseburger and French Fries

Flame grilled Chicken Burger and French Fries

Mini Fish and Chips

Fish or Chicken Goujons w. French Fries

(All above served with Garden Peas or Beans)

Spinach and Ricotta Lasagne w. salad and garlic bread

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IMPORTANT INFORMATION: All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen. Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to a member of staff before placing an order. Full allergen information is available. Management can advise of all ingredients used.

