### **STARTERS**

### **BREAD & OLIVES (VG)**

toasted ciabatta, olive oil, balsamic vinegar & nocellara olives 6.95

### FRIED CALAMARI

with homemade tartare sauce 9.85

# GARLIC BUTTON MUSHROOMS (V)

served on toasted ciabatta 8.55

# HOMEMADE SOUP OF THE DAY (V)

with homemade crispy croutons & toasted ciabatta 8.45

### HOMEMADE HALLOUMI FRIES (V)

with sweet chilli sauce 8.95

#### PRAWN COCKTAIL

served with toasted ciabatta 9.75

# GARLIC CIABATTA (V)

with or without cheese 5.95

# **BUTTERMILK CHICKEN STRIPS**

coated in franks hot or bourbon BBQ sauce 9.95

### **MAINS**

#### **ROASTS**

our roast dinners are served with roast potatoes, seasonal vegetables, a yorkshire pudding & gravy (please let us know if you would like your gravy served in a separate jug)

topside of beef 19.95 | chicken supreme 18.95 | gammon 17.95 | meat of the day 19.95 steak & ale pie 19.95 | nut roast 15.95

2 meats 29.95 | 3 meats 34.95

# THE PLUMES SUNDAY BURGER

beef burger or buttermilk fried chicken, roast potato hash & sausage stuffing in a brioche bun topped with a pig in blanket and served with hand cut skin on chips & a side jug of gravy 18.95

### **SIDES**

4.50 each or 3 for £10 cauliflower cheese | pigs in blankets | seasonal vegetables sausage stuffing | honey roasted parsnips

### **DESSERTS**

Our desserts are all homemade by our talented local baker, 'Jaime Queen of Tarts' & our very own 'Nanny Elaine'

Please ask a member of our staff to see our dessert selection

**DESSERTS** from 7.95

a discretionary 10% gratuity will be added to your bill, all of which goes to our amazing serving team!

PLEASE ADVISE A MEMBER OF OUR TEAM IF YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGIES