

STARTERS

PRAWN COCKTAIL

with bloody mary sauce 9.45

SHERRY CREAMED MUSHROOMS

with homemade toasted focaccia 8.65

PULLED PORK RIB NACHOS 9.55

homemade tortillas topped with cheese, chillis & spring onions

BREADED WHITEBAIT

with capers & lemon mayonnaise 9.45

GRILLED CHORIZO & HALLOUMI

with homemade tomato & chilli jam 9.25

HOMEMADE FOCACCIA BREAD

with olive oil, balsamic vinegar & nocellara olives 8.95

BUTTERMILK CHICKEN STRIPS

coated in franks hot | bourbon bbq | salt & pepper 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

8oz beef burger or buttermilk fried chicken thighs, roast potato hash & sausage stuffing in a

brioche bun with hand cut skin on chips & a side jug of gravy 18.45

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