

Sunday Lunch Menu

STARTERS

While you wait... Mixed olives (V/GF) £1.95 Sun-blush tomatoes (V/GF) £2.95 Basket of breads & oils (V) £2.95

Creamy potato and zucchini soup, served with fresh bread (VG)(GFA) £7.50

Aspall's Cider battered brie, served with mixed leaves and a chilli & tomato jam (V/GF) £7.95

Chicken liver pate, cornichon's, red onion chutney & toasted bread £7.50

Crispy whitebait served with lemon and homemade tartar sauce £7.50

MAINS

- + Roast beef served with honey roasted parsnips & carrots, seasonal vegetables, beef dripping roast potatoes & a Yorkshire pudding (GFA) £15.95
- + Roasted chicken supreme served with honey roasted parsnips & carrots, seasonal vegetables, beef dripping roast potatoes & a Yorkshire pudding (GFA) £15.95
- + Nut roast, served with roasties, honey roasted parsnips, carrots and seasonal vegetables (VGA/V) £13.95

 + Classic sausage & mash, tender stem broccoli & a red wine jus (VGA) £14.95
- + The 1744 burger: 6oz premium steak mince burger, Monterey Jack cheddar, tomato, gherkin, lettuce, a toasted brioche bun, onion rings & skin-on fries (VGA) £14.95... Add Baconnaise and Pastrami for £2.50
 + Harissa chicken skewers served with a vibrant salad, fries, fresh salsa and a lemon crème fraiche (GF) £13.95
 Speak to your server about our Vegan (VG), Vegan Available (VGA), Vegetarian (V) dishes

POUTINE

Classic Poutine - Loaded with mozzarella pearls and smothered in a rich red wine jus (V/GF) £11.95

Roman Poutine - Loaded with parmesan, truffle infused oil and fresh rosemary (V/GF) £11.95

Dirty Poutine - Loaded with cheese, chilis, spring onion, pancetta, peppers and smokey mayo (VA/GF) £12.95

Cowboy poutine - Loaded with homemade smoky beans, cheese, pancetta and spring onion (VA/GF) £12.95

Dining Out? Ask your server to box it up for you!

When placing your food or drink order, please inform a member of staff if you have a Food Allergy or Intolerance.

All roasts are subject to availability

November 2022 (GF) Gluten Free (N) Contains Nuts (V) Vegetarian (VGA) vegan option available (VG) Vegan



STONE-BAKED PIZZAS

KIDS MEAL DEAL \$8.95

(V) Margherita	9"	£9.95	12"	£12.95
Ham & Mushroom	9"	£10.95	12"	£13.95
Pepperoni	9"	£10.95	12"	£13.95
(V) Neapolitan	9"	£10.95	12"	£13.95
(VG) Broccoli, red onion, mushroom & chickpea				
Only available in 12" £13.95				
BBQ bacon and sausag	e 9"	£11.95	12"	£14.95
(V) Goats cheese, caramelised onion & pesto				
	9"	£11.95	12"	£14.95

Served with Ice Cream dessert & a Fruitshoot Kids roast beef with all the trimmings (GFA) Kids roast chicken with all the trimmings (GFA) Kids 1744 beef burger and fries (VA) Kids sausage and mash (VGA)

SIDES Chunky chips or Skin-on Fries (GF) Onion rings (GF) Side salad (GF) all £3.50 Why not try... Tender-stem broccoli with parmesan shavings & pancetta (GF) £5.50

DESSERTS

The Star Sundae (Build your own with your choice of gelato) (V/VGA) £6.95 Chocolate Biscoff brownie, caramel gelato & speculoos sauce (V/GFA) £7.50 Apple and blackberry crumble served with vegan vanilla bean gelato (V/VG) £6.95 Cheese board; locally selected cheeses served with chutney, Cornichon's, celery apple & crackers (V) £10.50 Cheesecake of the week (V) £7.50

WINE SELECTION

Please ask your server for our extensive wine & champagne selection. Wines served by the glass from under £4.00 Lively & fresh prosecco from £24.95 Single-serve bottles of prosecco for £7.20 Champagne from £49.00

HOT DRINKS

Perfect coffee prepared from our authentic Italian espresso & cappuccino machine. Espresso £2.50, Americano £2.95, Cappuccino £3.50, Flat white £3.50, Latte £3.50, Hot chocolate & marshmallows £3.50, English tea £2.50, Speciality teas £2.50,

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