



## sunday menu

### small plates

Salt and pepper squid <i>served with garlic aioli.</i>	£6.95
Haddock and cheddar fish cake (gf) <i>with home made tartar sauce</i>	£6.95
Arancini (v, gf, ve op) <i>with a tomato and red pepper salsa.</i>	£6.95
Crispy buffalo chicken wings (gf op)	£8.95



### mains



28 day aged Sirloin of beef (gf, op) <i>served with Yorkshire pudding and horseradish.</i>	£18.95
Roast loin of pork (gf) <i>served with crackling.</i>	£17.95
Roast chicken (gf, op) <i>served with stuffing.</i>	£17.95
Home baked Gammon (gf)	£17.95
Mixed nut and cranberry roast (gf, v, ve)	£17.95
Kids roast ( <i>normal kids menu also available</i> )	£8.95
The Ultimate Roast <i>(All 4 meats, Yorkshire pudding, stuffing and crackling)</i>	£23.95
<i>(all roasts served with roast potatoes, cabbage, carrots and swede)</i>	
Beer battered fish, chips and peas (gf) <i>Served with homemade tartar.</i>	£16.95
Haddock and Cheddar fish cakes (gf) <i>with creamed wholegrain mustard leeks.</i>	£16.95
The Sunday burger (gf, op) <i>Homemade 7oz beef burger, horseradish, stuffing, roast potatoes and a jug of gravy.</i>	£15.95
Home roasted ham (gf) <i>served with double eggs and chips.</i>	£14.95



### extras



Cauliflower cheese (gf)	£3.95
Extra Yorky	75p
Extra gravy	Just ask!!

V - Vegetarian, Ve - Vegan, Ve Op - Vegan option, Gf - Gluten free

*Food is prepared in an open kitchen, so it cannot be guaranteed that traces of allergens may not be present.*





## wine list

### white

Pinot Grigio, dry. Il conto vecchio.  
Delle Venezie, Italy 2022. 12% vol.  
*Inviting aromas of peach and nectarine, combined with delicate floral notes. Crisp, light body with an elegant finish.*

125 ml £4.90 / 175 ml £6.45 / 250 ml £7.85  
Bottle £21.95

Chardonnay, The paddock. Dry/medium.  
South Eastern Australia 2022. 13% vol.  
*Fresh flavours of white peach and tropical fruit easy drinking. Medium to full bodied wine.*

125 ml £4.90 / 175 ml £6.45 / 250 ml £7.85  
Bottle £21.95

Sauvignon Blanc. Alto Bajo.  
Chillian medium/dry 2022. 12% vol.  
*From the majestic Andes in the east. Delicate tropical fruit aromas overlay a base of citrus and herbaceous characters. Young fruity and refreshing acidity.*

125 ml £4.90 / 175 ml £6.45 / 250 ml £7.85  
Bottle £21.95

Spy Valley Sauvignon Blanc, New Zealand.  
12.5% Vol.  
*Distinctive flavours of passion fruit and white nectarine layers of minerality fresh and vibrant wine slightly acidic.*

125 ml £5.75 / 175 ml £7.25 / 250 ml £9.45  
Bottle £26.95

### prosecco

Prosecco Vitelli Brut, Vino Spumante Italy.  
Dry. 10.5% vol.  
*Elegant with aromas of elderflowers and flavours of citrus pears. Paired beautifully with seafood and white meat dishes.*

Bottle £24.95

Vitelli brut spumante.  
Single serve Prosecco 20cl, 10.5% vol.  
*Elegant with aromas of elderflowers and flavours of citrus Pears and apples. Enjoy as an aperitif or pair with seafood and white meat dishes.*

Bottle £7.95

### red

Merlot, Palena. Chile 2022. 13.5% vol.  
*Ultra smooth and juicy with jammy plum and blackberry fruit served up with lashings of mocha coffee and chocolate.*

125 ml £4.90 / 175 ml £6.45 / 250 ml £7.85  
Bottle £21.95

Shiraz. The Paddock South Eastern Australia 2021.  
14% vol.  
*Full-bodied with medium acidity and a mixture of intense black fruit and complex flavours, ranging from animal notes of leather to smoky notes of tobacco.*

125 ml £4.90 / 175 ml £6.45 / 250 ml £7.85  
Bottle £21.95

Malbec Mendoza Argentina. Tilia 2022. 13.5% vol.  
*Savoury and tart with firm tannings and flavours of plum and leather fruity velvety texture flavors of cocoa and plum.*

125 ml £4.90 / 175 ml £6.45 / 250 ml £7.85  
Bottle £21.95

Rioja Tempranillo 2022. 13% vol.  
*Great complexity taste and elegance. This wine shows intense floral aromas. Very fresh red fruit and delicate hints of black liquorish perfect with red meat.*

125 ml £4.90 / 175 ml £6.45 / 250 ml £7.85  
Bottle £21.95

Les Nuages Pinto Noir, France.  
*A fully ripened grape cool fermentation allows a fresh intensity of red current and spice flavours great with red meat.*

125 ml £5.25 / 175 ml £6.95 / 250 ml £9.95  
Bottle £27.95

### rose

Pinot Grigio Blush, La Maglia 2022.  
*Pink, crisp and zesty with refreshing floral notes.*

125 ml £4.90 / 175 ml £6.45 / 250 ml £7.85  
Bottle £21.95

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