NOCELLARA OLIVES 3.95

HONEY & MUSTARD SAUSAGE SLICES 3.95

STARTERS

PAN FRIED HALLOUMI

with a sweet & tangy mix of olives & hazelnuts 8.75

HOMEMADE FISHCAKE

with a paoched egg & paprika lemon mayo 9.25

CHICKEN LIVER PATE

wrapped in parma ham & served with blackberry chutney & toasted ciabatta 8.75

FRIED BURRATA

with pesto, roasted tomato & broad bean salsa 8.95

GARLIC CIABATTA

with or without cheese 5.95

BUTTERMILK CHICKEN STRIPS

coated in your choice of sauce franks hot | bourbon bbq | salt & pepper 9.45

MAINS

ROASTS

Our roast dinners are served with roast potatoes, seasonal vegetables, a yorkshire pudding & gravy

topside of beef 19.85 | chicken supreme 18.25 | gammon 16.95 | meat of the day 19.25 steak & ale pie 19.45 | nut roast 14.95

2 meats 25.95 | 3 meats 28.95

THE PLUMES SUNDAY BURGER

8oz beef burger or buttermilk fried chicken, roast potato hash & sausage stuffing in a brioche bun with hand cut skin on chucky chips & gravy 16.95

SIDES

cauliflower cheese 4.50 | pigs in blankets 4.50 | seasonal vegetables 3 sausage stuffing 4.50 | honey roasted parsnips 4.50

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 7.50

A discretionary 12% gratuity will be added to tables of six & above, all of which goes to our amazing serving team!

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