

# AUTUMN SUNDAY MENU

2021

## STARTERS

Homemade soup of the day, croutons (v) £5

Carpaccio of beef, popcorn, baby beetroot,  
mushroom & truffle creme fraiche, rocket £7

Halloumi fries, sweet chilli (v,g) £6.5

Sea bass, pan roasted tomatoes, basil pesto £7

Baked focaccia, olives,  
balsamic & olive oil, garlic mayo £4

## BURGERS

The Admiral Burger: beef patty, brioche bun,  
streaky bacon, cheddar, onion nest,  
beef tomato, rocket, mayonnaise,  
house fries, coleslaw £14

Grilled Cajun chicken burger, brioche bun,  
guacamole, onion nest, rocket,  
beef tomato, house fries, coleslaw £14

Falafel & spinach burger, fried halloumi,  
rocket, beef tomato, sweet chilli,  
house fries, coleslaw (v) £12

## SIDES

Thick-cut chips £3 Thick-cut chips & cheese £3.5

House fries £3 Onion rings £3 Coleslaw £2

House salad £3 Onion sourdough & butter £2

Please ask for full allergy information. Dishes may contain nuts  
or traces of nuts. Dishes marked (v) are suitable for  
vegetarians. Dishes marked (ve) can be suitable for vegans.  
Dishes marked (g) are free from ingredients containing gluten  
but are made in an environment where gluten is present. All  
weights are approximate before cooking. Fish may contain  
bones & puddings may contain calories.  
Staff gratefully receive 100% of any tips

## PUB MAINS

Pan fried sea bass fillets,  
mediterranean vegetable risotto, basil pesto (g)  
£15

Fish & chips; beer battered cod, thick-cut chips,  
garden or mushy peas, tartare sauce  
£13

Wholetail scampi in a basket, thick-cut chips, rocket,  
basil-marinated tomatoes, tartare sauce  
£11

Hand carved ham and eggs, thick-cut chips,  
rocket, tomato & balsamic salad (g)  
£11

Roasted butternut squash, red onion & cranberry tagine,  
steamed rice, onion sourdough (ve)  
£14

Thai vegetable curry, tumeric steamed rice,  
Thai crackers (ve)  
£12

## ROASTS

All served with roast potatoes, roast parsnip,  
chantenay carrots, tenderstem broccoli, braised red  
cabbage, cauliflower cheese, Yorkshire pudding,  
stuffing & gravy

£15

(children's portion £8)

Roast striploin of beef *or* Roast turkey breast

## STEAKS

28 day-aged 8oz sirloin, house fries,  
onion nest, rocket, tomato £17

10 oz ribeye, house fries,  
onion nest, rocket, tomato £20

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add ten skewered king prawns £3  
add pepper sauce £2

## DESSERT

Baked vanilla cheesecake,  
raspberry coulis, creme fraiche £6

Irish cream creme brulee,  
Scottish shortbread £5.5

Salted caramel & chocolate fondant,  
chocolate ice cream, creme fraiche £6

Eton Mess; fresh whipped cream, summer fruit  
compote, English strawberries, meringue £5.5

Three scoops of ice cream;  
chocolate (v), strawberry (v) or vanilla (v)  
vegan vanilla ice cream £4

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## TEA & COFFEE

Americano £2.50 Latte £3.20  
Espresso £2.50 Cappuccino £3.20  
Flat white £3.70 Hot chocolate £3.20  
Pot of tea £2.00 Flavoured latte £3.50  
Speciality teas £2.50

## WHITE

Chardonnay... Short Mile Bay (Chile)  
Sauvignon Blanc... Mountain Range (Chile)  
Pinot Grigio... Belvino delle Venezie (Italy)  
Sauvignon Blanc... Riverstone (New Zealand)  
Gavi di Gavi - Toledana (Italy)  
Petit Chablis D'elise (France)  
Sancerre - Domain Millet Roger (France)

## ROSE

White Zinfandel... Sun Tree (California)  
Pinot Grigio Rose... Belvino delle Venezie (Italy)

## RED

Shiraz... Short Mile Bay (Australia)  
Rioja Tinto... Vina Amate (Spain)  
Merlot... Mountain Range (Chile)  
Sangiovese - Armigero (Italy)  
Malbec... Les Volets (France)  
Pinot Noir - Rare Vineyards (France)  
St. Emillion - Chateaux Rocher Calon Montagne (France)  
Valpolicella - Ripasso Superiore Corte Cavedini (Italy)

125ml available on request for all wines by the glass

## FIZZ

Prosecco... Le Contesse extra dry (Italy)  
Champagne - Moet et Chandon Brut Imperial (France)

## CHEESE

*"We have gathered together some of the finest tasting  
cheeses for you to share & enjoy.  
A perfectly balanced selection of interesting cheese!"*

### SNOWDONIA BLACK BOMBER

An extra mature cheddar, immense depth of flavour  
& creamy texture.

### NORTHAMPTONSHIRE BLUE

An artisan handmade cheese, wonderfully creamy,  
semi-soft with gentle blue notes.

### REDLANDS GOTAS' CHEESE

locally produced goats' cheese, earthy yet tart,  
smooth & cleansing on the palate

### SNOWDONIA SMOKED CHEDDAR

A rich & creamy cheddar complemented by a  
delicious smokey taste

*Our cheeseboard is served with artisan biscuits,  
balsamic red onion chutney, & Granny Smith apple*

£12 (more than enough to share!)

## WINE

175ml 250ml Bottle

£4.30 £5.95 £16.95  
£4.40 £6.10 £17.45  
£4.60 £6.30 £17.95  
£5.15 £6.95 £19.95  
£23.95  
£26.95  
£29.95

175ml 250ml Bottle

£4.35 £5.95 £16.95  
£4.55 £6.25 £17.95

175ml 250ml Bottle

£4.45 £5.95 £16.95  
£4.75 £6.10 £17.45  
£4.60 £6.30 £17.95  
£4.60 £6.30 £17.95  
£5.15 £6.95 £19.95  
£5.15 £6.95 £19.95  
£26.95  
£32.95

£6.25 / £19.95

£49.95