

THE  
**OUT**  
*On The*  
**GREEN**  
 SUNDAY MENU

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**SMALL PLATES** Any 3 for 13.00

Rosemary salted chips (v) (gfa)	4.25
<i>(add cheese, chorizo or bacon bits for 1.50 each)</i>	
Breaded halloumi & sweet chilli salsa (v)	5.25
Homemade garlic bread (v)	4.00
<i>(add cheese, bacon bits or chorizo for 1.50 each)</i>	
Mixed olives with sun dried tomatoes, feta cheese & homemade bread (v)	5.50
Pigs in blankets with honey & grain mustard glaze (gfa)	5.25

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**KIDS MENU**

Kids Roast	6.50
Ham, Egg & Chips with Side Salad	5.50
Fish Fingers, Chips & Peas	5.50

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**ROASTS**

14.00

Served with roast potatoes, parsnips, carrots, Savoy cabbage, braised red cabbage, carrot puree, broccoli cheese & Yorkshire pudding  
*(vegan with roast courgette & extra veg to replace broccoli cheese & Yorkshire)*

**Pork Belly Stuffed with Sage & Apricot**

**Topside of Beef**

**Leg of Lamb**

**Chicken Supreme**

**Walnut & Apricot Bake**

**Leek & Red Pepper Rosti (ve)**

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**MAINS**

Honey roast Ham, eggs & chips with salad	12.50
Roast salmon fillet with crushed new potatoes, roast courgette & parsley sauce	13.00

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**PUDDINGS**

Dark Chocolate Brownie	5.00
<i>With chocolate ice cream &amp; white chocolate sauce (gfa)</i>	
Sticky Toffee Pudding	5.00
<i>With toffee sauce &amp; vanilla ice cream</i>	
Blueberry Bakewell	5.00
<i>Blueberry bakewell with raspberry sorbet</i>	
Ice Cream & Sorbets Selection	5.00
<i>Selection of ice creams &amp; sorbets</i>	
<i>(Vanilla, chocolate, strawberry)</i>	
<i>(Lemon, mango, raspberry)</i>	
Cheese Board	6.00
<i>Cheese board of brie, stilton &amp; cheddar with crackers, grapes &amp; date chutney</i>	

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*(v) - vegetarian, (ve) - vegan, (gf) - gluten free,*

*(gfa) - gluten free available*

*Please ask to see our vegan menu*

*If you have any allergies please let us know*