

# SUNDAY MENU

## LIGHT BITES

<b>SOUP OF THE DAY (VG)</b> Always plant-based & vegetarian, with bread	6
<b>HUMMUS &amp; MARINATED OLIVES (VG)</b> Flatbread, oil & balsamic	7
<b>BARBEQUED BORLOTTI PORK</b> BBQ rubbed pulled pork, borlotti beans, shallots & chorizo on a warm baguette	9
<b>THAI FISH(LESS) CAKES (VG)</b> Artichoke, shallot, coriander, lime & chilli cake, samphire & sweet chilli	8
<b>HAM &amp; PARSLEY TERRINE</b> Laced in honey & wholegrain mustard, warm baguette & piccalilli	8
<b>SRIRACHA GRILLED KING PRAWNS</b> Chilli, lemon, lime, ginger, pomegranate & toasted bread with mango salsa	10

## SUNDAY ROASTS

Roasts are with: Yorkshire pudding, roasties, braised red cabbage, mashed potatoes, seasonal vegetables, stuffing & rich gravy

<b>ROASTED BRITISH BEEF</b>	17
<b>GARLIC &amp; THYME CHICKEN</b>	15
<b>ROAST PORK BELLY &amp; CRACKLING</b>	17
<b>GARLIC &amp; ROSEMARY LAMB SHANK</b>	21
<b>APRICOT &amp; LENTIL NUT ROAST (VGO)</b>	14

## MAINS

<b>TOFU, GINGER &amp; CHILLI NOODLE SALAD (VG)</b> Vegetable ribbons, coriander, chilli, ginger, garlic & lime noodles	13
<b>MOULES MARINIÈRE</b> Mussels cooked in garlic, fresh herbs, white wine & cream, with chips & baguette	14
<b>ALE BATTERED FISH &amp; CHIPS</b> Beer battered sustainable fish, mushy peas, tartare sauce & rustic chips	15
<b>LINCOLNSHIRE SAUSAGE &amp; MASH</b> Colcannon mash, rich onion gravy & seasonal vegetables	12
<b>PANCETTA, CHICKEN &amp; ALMOND SALAD</b> Dijon mayonnaise, toasted almonds & herb croutons	14
<b>APRICOT, MIXED NUT &amp; LENTIL TART (VG)</b> Sautéed new potatoes, seasonal greens & vegetable gravy	16
<b>STEAK &amp; REAL ALE PIE</b> With mash or rustic chips, seasonal vegetables & gravy	15
<b>PLANT-BASED BURGER (VG)</b> Vegan cheese & mayo, gherkin, baby gem, tomato with herb-roasted sweet potatoes	14
<b>CHICKEN &amp; HAM PIE</b> With mash or rustic chips, seasonal vegetables & gravy	14
<b>HARISSA &amp; COCONUT TAGINE (VG)</b> Spiced chickpeas, mixed peppers, spinach & sweet potato, with fragrant lemon & coriander rice	14
<b>THE RAINBOW BURGER</b> Beef burger, cheddar, baby gem, mustard mayo, tomato, gherkin & chips <i>50p from every Rainbow burger sold goes to support Rainbows, a hospice for children &amp; young people based in the East Midlands</i>	14

## SIDES

<b>CAULIFLOWER CHEESE</b>	4
<b>ROAST POTATOES</b>	3
<b>STUFFING</b>	4
<b>YORKSHIRE PUDDINGS</b>	4
<b>BAKED GARLIC BREAD</b>	5
<b>CHEESY GARLIC BREAD</b>	6
<b>SEASONAL VEGETABLES</b>	3
<b>RUSTIC CHIPS</b>	3
<b>ONION RINGS</b>	4
<b>MARINATED OLIVES</b>	4

*Our food is cooked to order and may contain allergens or ingredients not listed on the menu. Please see our website for a full allergen matrix.*

# SUNDAY MENU

## DESSERTS

- STRAWBERRY & PROSECCO CHEESECAKE** 7  
Berry compote
- GLAZED LEMON TART** 8  
Chantilly cream & a drizzle of honey
- BELGIAN CHOCOLATE TORTE (VG)** 7  
Vanilla ice cream
- APPLE & BERRY NUT CRUMBLE (VG)** 7  
Oat & mixed nut topping & ice cream
- STICKY TOFFEE PUDDING** 8  
Fudge sauce & vanilla ice cream
- SORBET SELECTION (VG)** 6  
Lemon, mango & raspberry sorbet  
with fruit compote



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## VEGAN & PLANT BASED STARTERS

- SOUP OF THE DAY (VG)** 6  
Always plant-based & vegetarian, with bread
- HUMMUS & MARINATED OLIVES (VG)** 7  
Flatbread, oil & balsamic
- THAI FISH(LESS) CAKES (VG)** 8  
Artichoke, shallot, coriander, lime & chilli cake, samphire & sweet chilli

## MAINS

- TOFU & CHILLI NOODLE SALAD (VG)** 13  
Vegetable ribbons, coriander, chilli, ginger, garlic & lime noodles
- HARISSA & COCONUT TAGINE (VG)** 14  
Spiced chickpeas, mixed peppers, spinach & sweet potato, with fragrant lemon & coriander rice
- PLANT-BASED BURGER (VG)** 14  
Vegan cheese & mayo, gherkin, baby gem, tomato with herb-roasted sweet potatoes

## DESSERTS

- BELGIAN CHOCOLATE TORTE (VG)** 7  
Vanilla ice cream
- APPLE & BERRY NUT CRUMBLE (VG)** 7  
Oat & mixed nut topping & ice cream
- SORBET SELECTION (VG)** 6  
Lemon, mango & raspberry sorbet  
with fruit compote

WIFI PASSWORD:  
ILOVETHEPUB

**MONDAY TO FRIDAY  
TWO COURSE LUNCH £16  
ORDER ANY MAIN THEN ADD  
A LIGHT BITE OR DESSERT.  
SERVED UNTIL 5PM**