

SUNDAY LUNCH

Starters & Lighter Bites

Homemade Traditional Bruschetta served on toasted a baguette slice topped with prosciutto, dressed rocket & pesto (VO)(VGO)(GFO) **6** 297kcal

Tomato & Roasted Red Pepper Soup with fresh bread & pesto (VG)(V)(GFO) **6** 817kcal

Prawn & Crayfish Cocktail served with boozy Bloody Mary mayonnaise **7.5** 183kcal

Sautéed Wild Mushrooms drizzled with truffle oil and a side of garlic toast (V)(VG)(GFO) **6.5** 656kcal

Honey & Rosemary Camembert served with rustic bread, caramelised onion chutney & celery (V) **14** 905kcal

House Nachos topped with melted cheddar, guacamole, chunky salsa & jalapeños (V) **11** 926kcal

The Best Part of a Sunday

All our roasts are served with a homemade Yorkshire pudding, crispy roast potatoes, honey roast parsnips, fresh seasonal vegetables & our signature gravy

Sirloin Of Beef 1158kcal	15
Turkey 1148kcal	13
Loin Of Pork 1394kcal	13
Vegetable Wellington (V)	12
Mixed Vegetables Roast (V)(VE) 617kcal	12

Traditional Fish & Chips crispy beer battered cod served with proper chips, chunky tartare & your choice of mushy or garden peas **14.5** 1093kcal

Breaded Whitby Scampi served with chunky chips, tartare sauce & mushy or garden peas **13.5** 821kcal

8oz Ribeye Steak 25 (GFO) 910kcal

8oz Sirloin Steak 21 (GFO) 883kcal

cooked to your liking, with beef tomato, portobello mushroom, chips & your choice of homemade sauce – Peppercorn 300kcal or Bearnaise 211kcal

Mediterranean Penne mixed Mediterranean vegetables & penne pasta tossed in our homemade pomodoro sauce (V) **12.5** 367kcal

8oz Gammon Steak topped with a fried egg or grilled pineapple with chips & garden peas (GF) **12** 1010kcal

8oz Prime Beef Burger 1301kcal OR **Chargrilled Cajun Chicken** 1145kcal with our house burger sauce **14.5**

Moving Mountains™ Burger (VG) with vegan mayo **13.5**

All served in a toasted bun with lettuce & tomato, with a side of slaw & your choice of chips, fries or sweet potato fries

Add cheddar cheese, bacon or halloumi **1**

Add bacon & cheddar cheese **1.75**

Classic Caesar Salad lettuce, croutons & parmesan tossed in Caesar dressing (V)(GFO) **10** 485kcal

Super House Salad fresh tomatoes, capers olives & croutons on a bed of leaves with a pesto dressing (V)(GFO) **9** 237kcal

Add Cajun halloumi 391kcal (V) or chicken 266kcal **4**

SUNDAY LUNCH

The Grand Finale

Warm Chocolate Brownie with a scoop of honeycomb ice cream **6** 633kcal

Strawberry Cheesecake Eton Mess a magic mix of cream, strawberries & meringue **6** 661kcal

Homemade Pistachio Bakewell Tartlet served with a dollop of clotted cream **6** 504kcal

Gooner's Famous Sticky Toffee Pudding with a generous scoop of vanilla pod ice cream **6.5** 1061kcal

Roasted Fruit of the Day drizzled in syrup & served with vanilla pod ice cream **5** 214kcal

Selection of Ice Cream 68kcal **& Sorbet** 58kcal ask our team for today's flavours & choose three **5**

Mini Pud & Hot Drink Combo 7

Choose one from each side...

Americano

Latte

Cappuccino

Espresso

Pot of Tea

Chocolate Brownie

Eton Mess

Sticky Toffee Pudding

Mini Fruit Tartlets

Ice cream & Sorbet

A little something extra before you go??

Hot Drinks

The Coffee Masters freshly ground beans

Americano 2.75

Espresso 2.25

Flat White 2.85

Mocha 2.95

Cappucino 2.75

Latte 2.85

Macchiato 2.45

Pot of tea from The Tea Masters **2.95**

English Breakfast, Lemongrass & Ginger,

Redbush, Camomile, Peppermint

Red Berry or Earl Grey

Cadbury Hot Chocolate 2.95

Liquor Coffee 5.95

Amaretto

Baileys

Jameson's

Tia Maria

Cointreau

Courvoisier

Brandy

Courvoisier 3.2

Martell 3.3

Remy 4

Whisky

Bells 3.5

Jamesons 3.5

JD 3.5

Jim Beam 2.8

Laphroig 4.15

Talisker 4.15

Liqueuers

Baileys 3.5

Cointreau 3

Harvey's 2.9

Patron XO 3.5

Tia Maria 2.8

Taylors Port 3

WHATS ON @ THE FANCOTT

Monday Club

Buy 7 drinks & get your 8th for free

Wednesday = Curry Night

Served 5pm – 9pm

£13 for homemade curry & the trimmings, and a drink!

Fizz & Fish Friday

A bottle of prosecco 15.99

Fish & Chips 10

LIVE MUSIC

Sunday 17th April

Luke White from 6pm

Monday 1st May

Charlee Jay from 3pm

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to assist you. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be prepared in the presence of ingredients that do contain allergens. V - Vegetarian, VO - Vegetarian option, VG - Vegan, VGO - Vegan option, GF - Gluten free, GFO - Gluten free option