

CASUAL DINING MENU

STARTER

Homemade Bread Slate, balsamic dressing, butter	£4
Mixed Olives, sun dried tomato, herbs, garlic	£4
Home Smoked Salmon, fresh apple, pickled cucumber, apple gel, radish	£8
Chicken Scotch Egg, herb salad, Bearnaise sauce	£8
Gratinated Gnocchi, blue cheese & walnut sauce, white truffle oil	£7
Chef's Soup of the Day, bowl of homemade soup with our own baked bread	£6
Fish Taco, tomato & peach salsa, buttermilk slaw	£8

Sharing Platter,	£9 per person
Chicken Scotch Egg, Baked Gnocchi with Blue Cheese & Walnuts, Fish Taco & Buttermilk Slaw, Home Smoked Salmon, Beef Carpaccio (minimum 2 guests)	

MAIN COURSE

Battered Haddock Fillet, crisp batter, hand cut chips, chunky tartare sauce, mushy peas, fresh lemon	£14
Blackened Spatchcock, charred sweetcorn, spiced mango salsa, wild rice, red pepper puree	£17
Tuna Niçoise, fine beans, black olives, white anchovies, diced potato, poached egg, dressing	£18
Fully Encased Pie of the Day, with seasonal vegetables, creamed potatoes or chips	£14
Sweet Potato Curry, chick peas, paneer, cumin rice, garam masala courgette fritter, lime pickle	£14
Ribeye Steak, hand cut chips, tomato, mushroom, garden peas	£28
Steak Sauces: Yorkshire Blue & Port, Peppercorn or Bearnaise	£3 each

PIZZA

Cheese & Tomato tomato sauce, sliced tomatoes, sun dried tomatoes, cheddar cheese	£9
Parma Ham & Pepperoni, tomato sauce, red onion, mushroom, sliced tomato, cheddar cheese	£13
BBQ Pulled Pork, tomato sauce, red onion, mushroom, sliced tomato, cheddar cheese, BBQ sauce	£13
Goats Cheese & Red Pepper, tomato sauce, red onion, mushroom, sliced tomato, cheddar cheese, black olives	£12
Anchovy, Caper & Olive tomato sauce, red onion, mushroom, sliced tomato, cheddar, rocket	£12
Chicken Breast, Stilton & Garlic Mushroom, tomato sauce, red onion, sliced tomato, cheddar,	£13
Vegetable Medley, tomato sauce, red onion, mushroom, sliced tomato, red pepper, black olives, spinach, rocket (can be VE)	£12
Meaty Hot One, tomato sauce, selection of all the meats, red onion, mushrooms, sliced tomato, cheddar, chilli, sriracha	£14
Garlic Bread, add tomato sauce £1 or cheese £1 extra	£7

EXTRA TOPPINGS

**Chicken Breast : Anchovies : Parma Ham : Hens Egg
Sun Dried Tomatoes : Blue Cheese : Goats Cheese
Home Smoked Salmon : Pepperoni -£1.50 each**

Fresh Chilli : Sriracha : Spinach : Red Peppers : Black Olives -£1 each

BURGER

Choose your type of Burger from **Prime Beef Steak Burger, Breaded Vegetable Burger or Crispy Chicken Fillets**, served with hand cut chips (or substitute for sweet potato fries for an extra £1) in a brioche burger bun with coleslaw and dill pickle

Classic Cheese, mayonnaise, cheddar cheese, lettuce, sliced tomato	£12
Pulled Pork Topper, slow cooked pork, BBQ sauce, cheddar cheese, lettuce, sliced tomato	£14
True Blue, blue cheese mayonnaise, stilton cheese, lettuce, sliced tomato	£13

SIDES £3 each

**Sweet Potato Fries: Hand Cut Chips: Coleslaw : Caesar Salad
Balsamic Dressed Leaves : Baked Beans Cauliflower Cheese
Battered Onion Rings: Mushy Peas:**

SERVED UNTIL 5PM

Coffee & Cake, a selection of freshly made cakes and pastries	£5
Breakfast Flatbread, toasted herb flatbread, roasted tomatoes, smashed avocado, halloumi	£10
Smoked Salmon Muffin, poached egg, hollandaise sauce	£10
Eggs Florentine, wilted spinach, poached egg, English muffin, hollandaise	£8

DESSERT & ICE CREAM

Strawberries & Cream, meringue, white chocolate, basil, whipped cream, chocolate sponge crumb	£9
Pecan, Walnut & Maple Tart, Fairfax Rum & raisin ice cream ice cream, caramel sauce	£7
Ice Cream Sundae, check out todays AMAZING Sundae with your team member	£7
Baked Peach & Vanilla Muffin, baked peach, plum sorbet	£7
Black Cherry Crème Brulee, chocolate cherry bourbon	£6
Ice Cream Selection,	from £4.50
choose from our extensive list of homemade ices, decorated with an array of items that may include chocolate, nuts, brandy snap and fruit	
Yorkshire Cheese & biscuits,	from £6
selection of cheeses, crackers, fruit, chutney..... and we've got some great Ports too!	

HOT DRINKS & CHOCOLATES

Selection of Homemade After Dinner Chocolates (4)	£4
Selection of Homemade Fairfax & Alcohol Infused Chocolates (4)	£4
English Breakfast Tea	£3
Loose Leaf Flavoured Teas	£3.50
Cappuccino	£3.50
Latte	£3.50
Mocha	£3.50
Americano	£3.50
Flat White	£3.20
Espresso	£3.50
Macchiato	£3.50
Floater Coffee	£3.50
Syrup Shots, hazelnut, marshmallow, salted caramel or vanilla	£0.75
Luxury Hot Chocolate Bombs, check out all our flavours!	£4.50

**All dishes are available for TAKEAWAY,
10% discount will be applied**

Please advise a member of the team with any food allergy requirements so they can assist with the appropriate menu choices.
All our meals are prepared by hand, as the team are getting older their eyesight isn't what it was....-so please forgive us if you find small bones or shell in some dishes.
A discretionary gratuity charge of 10% will be added to all bills, this is distributed to ALL staff members.

WINE LIST

White Wine

- 1 -South Africa Niel Joubert Byter **Chenin Blanc** £22.00
- 2 - Chile Morandé Pionero **Sauvignon Blanc** Reserva £24.00
- 3- **Gavi di Gavi** La Contessa, Italy £30
- 4 - Italy Terre del Noce **Pinot Grigio** delle Dolomiti £24.50
125ML £4.10
175ML £5.70
- 5 - Portugal Azahar **Vinho Verde** £26.00
125ML £4.35
175ML £6.10
- 6 - France **Picpoul de Pinet** St Clair, Beauvignac £28.00
125ML £5.10
175ML £7.15
- 7- New Zealand Coopers Creek **Sauvignon Blanc**, Marlborough £32.00
125ML £5.60
175ML £7.80
- 8 - Spain **Albariño** Sobre Lías, Casal Caeiro £36.00
- 9 - France **Chablis**, Domaine Jean-Marc Brocard £41.00
- 10 - France **Sancerre**, Domaine Cherrier £45.00

Rose Wine

- 11 - USA Golden State **Zinfandel Rosé** £23.00
125ML £3.85
175ML £5.35
- 12- France **Côtes de Provence Rosé** Carte Noire, MVST £32.00
125ML £5.85
175ML £8.15
- 13 -France Whispering Angel, **Côtes de Provence Rosé** £45.00

Red Wine

- 14 - Chile Mancura Etnia **Merlot** £21.00
125ML £3.55
175ML £4.90
- 15 - South Africa Kleinkloof **Pinotage** £24.00
- 16 - Spain Finca Antigua **Garnacha Crianza** £25.00
- 17 - Argentina Norton Porteño **Malbec** £26.00
125ML £4.30
175ML £6.15
- 18 - Australia Mathilda Shiraz, Tournon £28.00
125ML £5.50
175ML £7.40
- 19 - France **Chinon** Bon Breton, Foucher Lebrun £29.00
- 20 - Italy Bonacosta **Valpolicella Classico**, Masi £30.00
- 21 - Spain Promesa **Rioja Crianza** £32.00
125ML £5.80
175ML £8.15
- 22 - New Zealand Coopers Creek **Pinot Noir**, Marlborough £36.00
- 23 - France Château Montaignillon, Montagne-**Saint-Emilion** £42.00

Champagne

- 24 - France Champagne Drappier Carte d'Or £48.00
- 25 - France Champagne Drappier Rosé de Saignée Brut £52.00
- 26 - France Bollinger Special Cuvée £70.00
- 27 - France Laurent-Perrier La Cuvée £65.00
- 28 - France Laurent-Perrier Rosé £85.00

Sparkling Wine

- 30 - Italy Prosecco Brut Itinera £28.00 125ml £7.00

Introducing Fairfax Distillery.....

Whilst we've been in lockdown Kelly has developed a range of Gin and Rum that she distils herself under the Fairfax Distillery Brand, every bottle is currently distilled in a local distillery by Kelly herself, but we will soon be bringing the Distillery in house at distilling here at the Sun -I'm sure this isn't the first time liquor has been made here, but this will be legal!

Why the name Fairfax? Prompted by Sir Thomas Fairfax and his northern influence on the south, especially with his local links with the surrounding villagers, Kelly thought the name was perfect for her new Brand.... Don't ask her though she will bore you to tears with history!!

COCKTAIL LIST

- AVIATION £8.50**
FAIRFAX GIN 1644, LUXARDO MARASCHINO LIQUEUR, CREME DE VIOLET, FRESH LEMON JUICE
- BETWEEN THE SHEETS £9**
BACARDI WHITE RUM, REMY MARTIN COGNAC, TRIPLE SEC, FRESH LEMON JUICE & SUGAR SYRUP
- BLACKBERRY & ELDERFLOWER PIMMS £6.**
PIMMS, MINT LEAVES, STRAWBERRIES & LEMONADE
- BRAMBLE £7.50**
FAIRFAX 1644 GIN, FRESH LEMON JUICE, SUGAR SYRUP & HOUSE BLACKBERRY LIQUEUR
- CLOVER CLUB £8**
FAIRFAX GIN, FRESH LEMON JUICE, GRENADINE & EGG WHITE
- ESPRESSO MARTINI £8.50**
VANILLA VODKA, KAHLUA COFFEE LIQUEUR, ESPRESSO COFFEE, SUGAR STOCK SYRUP
- APEROL SPRITZ £7.50**
APEROL, PROSECCO & SODA WATER
- BREAKFAST MARTINI**
FAIRFAX GIN, MARMALADE, COINTREAU, LEMON JUICE & ORANGE JUICE
- FRENCH MARTINI £7.50**
CHASE VODKA, BLACK RASPBERRY LIQUEUR, PINEAPPLE JUICE
- ENGLISH GARDEN £8.50**
ELDERFLOWER LIQUER, PROSECCO & SODA
- OLD YORK SOUR COCKTAIL £8**
BOURBON WHISKEY, FRESH LEMON JUICE, SUGAR SYRUP, ANGOSTURA BITTERS, EGG WHITE, RED WINE
- PORNSTAR MARTINI £9**
PASSION FRUIT PUREE, PASOA, VANILLA VODKA, LIME JUICE & PROSECCO
- PS I LOVE YOU**
BAILEYS, AMARETTO, FAIRFAX RUM, KAHLUA, CREAM & CHOCOLATE SHAVINGS
- LEMON RASPBERRY BELLINI £8.50**
RASPBERRY, LIMONCELLO, LEMON JUICE & PROSECCO
- MOJITO**
FAIRFAX RUM, FRESH LIME JUICE, BROWN SUGAR, MINT LEAVES & SODA

As well as making our own label Gin & Rum under the FAIRFAX brand we are also busy making Chocolates, Chocolate Bars and Gifts as well as Chocolate Sculptures for bespoke commissions and events.....

Whilst you're with us today why not pop into our little shop and see what we can offer, we also sell a selection of FAIRFAX merchandise and the full range of FAIRFAX Gins & Rums by the bottle.

Cocktail or Chocolate Tasting Evenings can be arranged for small groups- Ask for details, or check out our distillery & chocolate websites

www.fairfaxdistillery.co.uk

www.ashleymccarthy.co.uk

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