

# CASUAL DINING MENU

## STARTER

<b>Homemade Bread Slate,</b> balsamic dressing, butter	£4
<b>Mixed Olives,</b> sun dried tomato, herbs, garlic	£4
<b>Chicken Satay Skewer,</b> peanut sauce, noodle salad	£8
<b>Baked Sardines,</b> toasted herb bread, olives, sun dried tomato & caper caponata	£7
<b>Fairfax Gin Cured Seatrout,</b> pickled fennel, pea shoots, grapefruit	£8
<b>Chef's Soup of the Day,</b> bowl of homemade soup with our own baked bread	£6
<b>Butternut &amp; Beetroot Pastie,</b> pea & mint puree, vegetable crisps	£8
<b>Sharing Platter,</b> Chicken Satay Skewer, Fairfax Gin Cured Seatrout, Butternut & Beetroot Pastie, Baked Sardines and Rabbit Ballantine (minimum 2 guests)	£9 per person

## MAIN COURSE

<b>Battered Haddock Fillet,</b> crisp batter, hand cut chips, chunky tartare sauce, mushy peas, fresh lemon	£14
<b>Sticky Baked Belly Pork,</b> with Fairfax Rum & maple, Moroccan mash, orange & lime marmalade, glazed carrots	£18
<b>Baked Cod Steak,</b> celeriac, kohlrabi hash, fresh mussels in a shellfish cream, samphire	£20
<b>Fully Encased Pie of the Day,</b> with seasonal vegetables, creamed potatoes or chips	£14
<b>Irish Potato Cakes,</b> bean cassoulet, stilton polenta, aubergine, basil & pine nuts	£14
<b>10oz Sirloin Steak,</b> hand cut chips, tomato, mushroom, garden peas	£28
<b>Steak Sauces:</b> Yorkshire Blue & Port, Peppercorn or Mushroom & Red Wine	£3 each

## PIZZA

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

<b>Classic Cheese,</b> mayonnaise, cheddar cheese, lettuce, sliced tomato	£12
<b>Pulled Pork Topper,</b> slow cooked pork, BBQ sauce, cheddar cheese, lettuce, sliced tomato	£14
<b>True Blue,</b> 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

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

## DESSERT & ICE CREAM

<b>Tropical Tiramisu,</b> sponge fingers soaked in Fairfax Rum, mango & lime, shaved coconut	£7
<b>Pistachio &amp; Chocolate Blondie,</b> chocolate shell, rich chocolate marquis, caramel ripple ice cream	£9
<b>Ice Cream Sundae,</b> check out today's AMAZING Sundae with your team member	£7
<b>Late Season Rhubarb &amp; Apple Crumble Tart,</b> pastry case, lavender anglaise and honey crumble	£7
<b>Blueberry Crème Brulee,</b> white chocolate & blueberry shortbread	£7
<b>Ice Cream Selection,</b> choose from our extensive list of homemade ices, decorated with an array of items that may include chocolate, nuts, brandy snap and fruit	from £4.50
<b>Yorkshire Cheese &amp; biscuits,</b> selection of cheeses, crackers, fruit, chutney..... and we've got some great Ports too!	from £6

## HOT DRINKS & CHOCOLATES

<b>Selection of Homemade After Dinner Chocolates (4)</b>	£4
<b>Selection of Homemade Fairfax &amp; Alcohol Infused Chocolates (4)</b>	£4
<b>English Breakfast Tea</b>	£3
<b>Loose Leaf Flavoured Teas</b>	£3.50
<b>Cappuccino</b>	£3.50
<b>Latte</b>	£3.50
<b>Mocha</b>	£3.50
<b>Americano</b>	£3.50
<b>Flat White</b>	£3.20
<b>Espresso</b>	£3.50
<b>Macchiato</b>	£3.50
<b>Floater Coffee</b>	£3.50
<b>Syrup Shots,</b> hazelnut, marshmallow, salted caramel or vanilla	£0.75
<b>Luxury Hot Chocolate Bombs,</b> 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](http://www.fairfaxdistillery.co.uk)

[www.ashleymccarthy.co.uk](http://www.ashleymccarthy.co.uk)

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