

THE SUN DECEMBER



SUNDAY MENU



Why not start with a glass of **Cantina Prosecco**?

STARTERS

Breads & Olives, Homemade Focaccia, Nocellera Olives, Tapenade £6.45 (vg/gfa)



Jerusalem Artichoke Soup, Pesto Spinach, Parsnip Crisps £6.45 (vg/gfa)

Turkey & Stuffing Scotch Egg, Cranberry Sauce £8.45

Pancetta, Cheddar & Cranberry Croquettes, Chilli Jam £7.45

Hot Buffalo Wings, Celery, Blue Cheese Dip, £8.45 (gfa)

Baked Creamy Garlic Mushrooms, Toasted Ciabatta £6.95 (v/gfa)

Mackerel Pâté, Toasted Crumpet, Fennel & Cucumber Dill Salsa £8.45

Pickled Winter Veg & Mixed Leaf Salad, Clementine & Mustard Dressing, Toasted Hazelnuts £6.95 (vg/gf)

SIDES

Chunky Chips £4

Skinny Fries £4

Onion Rings £4

Pigs in Blankets £5.95

Marmite Cheesey Fries £5.45

Seasonal greens £4

Christmas Loaded Fries – Stuffing, Cheese, Bacon & Gravy £6.45



SUNDAY'S MAIN EVENT

Served with Roast Potatoes, Yorkshire Pudding, Seasonal Greens & Gravy

Oxfordshire Beef £19.95

Oxfordshire Pork Loin £19.95

Roast Turkey £19.95

Nut Roast £17.45 (v)

Duo of Meats: Beef, Pork, Roast Turkey, £22.95

MAKE THE MOST OF YOUR ROAST!

Extra Roasties £4.00

HOME COMFORTS

Smoked Haddock, Leek and Potato Gratin, Buttered Greens £18.45

Chestnut, Chickpea, Cranberry Burger, Brioche Bun, Slaw, Fries £15.95 (vg/gfa)

Cavolo Nero & Parmesan Tagliatelle, Chilli flakes, Garlic Ciabatta £15.95 (v)

Beer Battered Haddock, Crushed Peas, Tartare Sauce, Fat Chips £15.45 (gfa)

Classic Beef Burger, American Cheese, Bacon, Brioche Bun, Slaw, Fries £15.45

Upgrade to our...

Festive Beef Burger – Brie, Bacon & Cranberry, Brioche Bun, Slaw, Fries £16.95

Locally sourced meat, poultry & dairy from UK farmers, ensures we support local businesses.



Please let a member of the team know upon ordering if you have any dietary requirements or allergies

V = Vegetarian / VG = Vegan / GF = Gluten Free / VA = Vegetarian Available / VGA = Vegan Available / GFA = Gluten Free Option Available / DFA: Dairy Free Available

DESSERTS



RECOMMENDED DESSERT WINE
Royal Tokaji

DESSERTS

Christmas Pudding, Brandy Butter, Cream £6.95

White Chocolate & Honeycomb

Cheesecake, Raspberry Compote £7.95

Profiteroles, Baileys Cream, Chocolate Sauce £7.45

Apple & Mincemeat Crumble, Custard, Cream or Ice cream £7.45 (gfa)

Spiced Pear & Whiskey Pavlova £8.45 (gf)

WHISKEYS & COGNAC

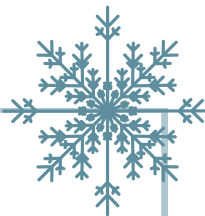
Hennessy £5.80

Remy Martin VSOP £5.80

Dalwhinnie £6.00

Talisker £6.00

Laphroaig £6.00



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Join Freespirit Loyalty and become part of the family

We always aim to reward our loyal customers, as our way of saying thank you for your continued support and being part of our extended family.

We value and want to reward our Friday night drinkers as much as our birthday dinner parties, our ladies at lunch to our residents who stay.

Join us today by scanning below and get exclusive access to wonderful experiences and great offers across all our pubs



Follow us @thesuninnhooknorton
www.freespiritpubs.co.uk/my-freespirit

ICE CREAM

Locally sourced ice cream and sorbets from the amazing Noels of Warwickshire.

£2.00 per scoop (gfa)

Vanilla, Chocolate, Strawberry and White Choc Chip, Salted Caramel, Bubblegum, Biscoff, Peach and Mascarpone, Passionfruit, Mango Sorbet, Raspberry Sorbet



NOEL'S
— of Warwickshire —

HOT DRINKS

Americano £3.25

Latte £3.50

Flat White £3.50

Cappuccino £3.50

Single Espresso £3.00

Double Espresso £3.25

Mocha £4.00

Hot Chocolate, Cream,

Marshmallows £4.00

Breakfast Tea £3.00

Herbal Teas £3.00

THE CLUB ROOM

Have you checked out The Club Room here at The Sun? We have the ideal setting suitable for any occasion you wish to hold. Our versatile, spacious function room can accommodate up to 65 seated guests, or 125 standing.

When it comes to food and drink, we will do our utmost to provide you with a menu to suit your event, catering for all your dietary requirements. Our skilled chefs use fresh seasonal produce to create the perfect menu for you to enjoy.