

## SUNDAY MENU

### PICKIES

#### MIXED OLIVES

Sapori D'Italia Mixed Green and Black Pitted Olives

#### HUMMUS AND FLATBREAD

Toasted Flatbread and Homemade Hummus

#### TOASTED BREADS AND OILS

Selection of breads, Garlic oil and Chilli Oil



7

6

6

### STARTERS

#### SOUP OF THE DAY (GF/V)

Ask your server for today's soup, served with sourdough bread

8

#### MARY MAY'S CRAB SOUP (GF)

12

served with sourdough bread

#### MOULES MARINER (GF)

12

Fresh Blue Shell mussels in a garlic white wine cream sauce with sourdough bread

#### PRAWN COCKTAIL OLD BUOY INN

13

Coldwater prawns on house salad with langoustine

#### RED PEPPER AND FETA BITES

9

Deep Fried Breaded Feta and Red Pepper balls with a Chilli Salsa

#### CHICKEN SATAY SKEWERS (GF)

11

A Trio of Chicken Breast Skewers Marinated in Satay Sauce and Tzatziki for dipping

### SUNDAY LUNCH

Homemade Yorkshire pudding, Roasties, Mash, Roast Carrot, Red Cabbage, Tender stem Broccoli and Homemade Gravy

TOPSIDE OF BEEF 18.5

PORK SHOULDER 18

VEGETABLE ROAST

14

#### FISH + CHIPS

18

Beef Dripping Haddock served with proper chips homemade tartar and mushy peas

#### MARY MAY'S LOBSTER (GF)

26/48

½ or whole lobster thermidor served with salad and fries

#### 8oz SIRLOIN STEAK (GF)

22

Cooked to your liking with proper chips and salad garnish

Add garlic king prawns - £6 (GF) or Peppercorn sauce - £4.50 (GF) Blue Cheese- £4.50 (GF)

#### FALAFEL FLATBREAD (V/VE)

12

Crispy Moroccan spiced falafel with salad Hummus on a warm flatbread

#### FISH PIE

18

Mixture of Salmon, Haddock and Mussels in a creamy dill sauce Topped with Creamy Mash Cheddar Crust with Seasonal Veg

## Sides

<b>Lobster Fries</b>	<b>16</b>
<b>Crab Fries</b>	<b>10.50</b>
<b>Truffle and Parmesan Fries</b>	<b>5.5</b>
<b>Sea Salt Proper Chips</b>	<b>5</b>
<b>House Salad</b>	<b>4</b>
<b>Sauteed Greens</b>	<b>4</b>
<i>CAULIFLOWER CHEESE</i>	<b>5</b>