

Sunday at the Hut

We will always have a roast topside of beef served with all the usual trimmings. Our beef is dry-aged for a minimum of 21 days to tenderise the meat & intensify the flavour.

Another one or two roast meats will also be available; a member of the team will let you know what your choices are today.

Starters & sharers

Chefs homemade soup of the day £5.50
served with rustic bread & butter

Salt & Pepper Calamari £5.50
with aioli & lemon wedge

Homemade pate £6.25
with rustic bread and red onion chutney

Whole camembert to share £10.95
infused with rosemary and garlic, served with crudities and rustic bread

Along with our roasts we also have the following dishes available;

Fishmongers fancy £15.00

ask your waiter for today's catch

Vegetarian dish of the day £10.00[

ask your server for today's dish

Roast £13.95

Kids roast £7.00

Roast with starter £16.95

(excludes camembert sharer)

Desserts

Eton mess £5.95

Whipped cream, Meringue, summer berries and raspberry coulis

Cheesecake of the day £5.95

ask your server for today's flavour

Rich chocolate fudge cake £5.00

Served with vanilla ice cream or fresh cream

Tart au citron £5.00

Served with vanilla ice cream or fresh cream

The 'Hut' crème brûlée £5.95

A traditional favourite

Served with vanilla ice cream or fresh cream

Cheese board £8.00

Selection of cheeses, served with crackers

Espresso coffees and tea available

Private Hire

Our Hut Restaurant is available for private hire.
If you are looking to hold any event, please contact the staff for details.

We follow strict hygiene practises in our kitchen but due to the presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to your server and advise if you suffer from any food borne allergens and we will do our best to cater to your needs. Full allergen information relating to our menu items can be provided on request.

V.A.T. number 224 666 405