



THE HURT ARMS

Sunday Menu

SUNDAY SOCIAL

SMALL PLATES MADE FOR SHARING, SNACKING & SETTLING IN



MAPLE BOURBON CHICKEN LOLLIPOPS • 8.50
crispy chicken lollipops, maple-bourbon glaze, pickled slaw and ranch dip



STICKY PORK BELLY • 8.75
crispy pork belly, sticky glaze, sesame seeds and spring onions



CHORIZO SCOTCH EGG • 8.50
soft-centred chorizo Scotch egg, paprika mayo & tomato relish



SOUP OF THE DAY • 7.25
freshly made seasonal soup served with a warm miniature loaf • **VEO** + **GFO**



PULLED BEEF & CHEDDAR CROQUETTES • 8.75
smoked paprika salt, garlic aioli



WILD MUSHROOM ARANCINI • 8.25
crispy wild mushroom arancini, parmesan, rocket and truffle mayonnaise • **V**



CRISPY BRIE WEDGES • 8.25
breaded brie, apple chutney, dressed leaves and candied walnuts • **V**



28 DAY AGED TOPSIDE OF BEEF • 19.95
served pink accompanied with horseradish cream • **GFO**



SLOW-ROASTED PORK BELLY • 19.95
accompanied with crisp crackling and apple sauce • **GFO**



ROAST TURKEY • 18.95
accompanied with cranberry sauce • **GFO**



SLOW-ROASTED LAMB SHOULDER • 20.95
accompanied with mint sauce • **GFO**



SEASONAL VEGETABLE ROAST • 16.95
with all the traditional trimmings & rich vegetable gravy • **V**

THE HURT ARMS ROASTS

SUNDAYS ARE SACRED

ALL SERVED WITH THE FULL SUNDAY SPREAD

CRISPY ROAST POTATOES • CREAMY MASH •
SAGE + ONION STUFFING • SEASONAL VEGETABLES • CAULIFLOWER
CHEESE • GIANT YORKSHIRE PUDDING • RICH GRAVY

A FULLY VEGAN ROAST IS AVAILABLE WITH VEGAN ACCOMPANIMENTS

SUNDAY SHARING



THE FULL ROAST BOARD • 44.95
a generous spread of beef, pork belly and herb roasted chicken with crispy roast potatoes, creamy mash, seasonal vegetables, cauliflower cheese, sage & onion stuffing, giant Yorkshire puddings and rich gravy.



THE LAZY SUNDAY BOARD • 32.00
maple-bourbon chicken lollipops, sticky pork belly, wild mushroom arancini, hot-honey halloumi fries, roast-potato bites with gravy mayonnaise, stuffing bonbons, cranberry dip, warm flatbread and house dips.

OUR SHARING BOARDS ARE DESIGNED FOR TWO PEOPLE

SUNDAY SARNIES



BEEF DIP COB • 10.95
sliced 28 day aged topside of beef, caramelised onions, melted cheddar in a soft cob, served with roast potatoes and rich gravy for dipping



PORK & APPLE COB • 9.95
sliced roast pork, crisp crackling, apple sauce, sage & onion stuffing in a soft cob served with crispy roast potatoes and rich gravy for dipping

ALLERGEN & DIETARY INFORMATION

Please inform a member of our team of any allergies or dietary requirements before ordering. While we take every care in preparing your food, we cannot guarantee that dishes are free from allergens due to the risk of cross-contamination in our kitchen. Full allergen information is always available on request.

GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION | V - VEGETARIAN | VE - VEGAN | VEO - VEGAN OPTION

PUB CLASSICS

PROPER PUB FOOD DONE RIGHT



BEER BATTERED FISH & CHIPS • 17.95
beer-battered fish, chunky chips, crushed peas and homemade tartare sauce



HURT ARMS SMASH BURGER • 17.50
two smashed beef patties, mature cheddar, caramelised onions and burger sauce, served in a toasted brioche bun with fries and slaw

ADD SMOKED BACON • 1.50



WHOLE BEEF & ALE PIE • 17.95
whole shortcrust pastry pie served with chunky chips or creamy mash, seasonal vegetables and rich gravy



WILD MUSHROOM PIE • 16.95
whole wild mushroom pie served with chunky chips or creamy mash, seasonal vegetables and rich gravy • **VEO GFO**



ROASTED SQUASH CURRY • 16.50
roasted squash and seasonal vegetables in an aromatic curry sauce, served with rice and warm flat bread • **GFO + VE**

WINTER SALADS



STEAK HOUSE SALAD • 16.95
chargrilled steak, seasonal leaves, roasted vegetables, tomatoes, crispy potatoes and hot-honey dressing • **GF**



HOT HONEY HALLOUMI SALAD • 14.95
grilled halloumi, roasted vegetables, seasonal leaves, tomatoes, crispy potatoes and hot-honey dressing • **GF + V**

SIDES

THE PERFECT SIDEKICK



PARMESAN & TRUFFLE FRIES • 5.50
skinny fries tossed with parmesan & truffle oil • **GF + V**



ONION RINGS• 4.50
served with garlic mayonnaise



MIXED LEAF SIDE SALAD • 4.00
cherry tomatoes, cucumber & balsamic • **GF + VE**



CREAMY MASH & GRAVY • 4.50
portion of creamy mash with rich gravy • **VO**



CHUNKY CHIPS • 4.50
classic pub chips with sea salt • **GF + VE**



TENDERSTEM BROCCOLI • 4.95
with garlic, chilli & olive oil • **GF + VE**



PICKLED SLAW • 4.00
cabbage and carrot slaw • **GFO + VEO**



GARLIC FLAT BREAD • 4.50
stone-baked flat bread with garlic butter • **V**

WITH YOUR PINT

LITTLE PLATES...BIG FLAVOURS



ROAST POTATO BITES & GRAVY • 4.50
crispy roast potatoes with rich gravy mayonnaise



STUFFING BON BONS & CRANBERRY • 4.50
golden fried stuffing with sweet cranberry dipping sauce • **V**



MAPLE-BOURBON CHICKEN LOLLIPOPS • 8.50
crispy chicken lollipops with maple-bourbon glaze & ranch dip



STICKY PORK BELLY BITES • 8.75
crispy pork belly, sticky glaze, sesame seeds and spring onions



HOT-HONEY HALLOUMI FRIES • 7.00
crispy halloumi fries finished with hot honey • **V**



CHEESY DOUGHBALLS • 6.50
warm doughballs baked with melted cheese • **V**

SNAP & SHARE

LOVE YOUR DISH? SHARE YOUR FOODIE SNAPS
AND DON'T FORGET TO TAG US!

DESSERTS

SWEET FINISHES WORTH SAVING ROOM FOR..FULL OF NOSTALGIA



WARM APPLE CRUMBLE TART • 8.50
with warm custard & spiced apple compote • **V**



BAKEWELL TART • 8.50
with blackcurrant & clotted cream ice cream and raspberry compote • **V**



CARAMEL SLAB CAKE • 8.50
warm caramel cake, caramel ice cream and toffee sauce • **V**



VANILLA PANNA COTTA • 8.25
shortbread crumb and raspberry sauce • **V**



CHOCOLATE BRONUT • 8.95
warm chocolate bronut, white chocolate sauce and popcorn ice cream • **V GFO**

WHAT IS A BRONUT...
A DELICIOUS CROSS BETWEEN A BROWNIE
AND A DOUGHNUT. RICH, FUDGY,
IRRISISTIBLY INDULGENT

HURT ARMS SUNDAES

LEMON DRIZZLE CAKE • 8.25
lemon drizzle cake, lemon ice cream, whipped cream and candied lemon peel • **V**

CHOCOLATE BROWNIE• 8.25
chocolate brownie, plant-based vanilla ice cream and chocolate sauce • **VE**

DAIRY FREE