

Sunday Menu

To Start

HAM HOCK TERRINE

Piccalilli Puree, Pickled Veg, Crostini & Leaves (DF) (GF OPTION AVAILABLE ON REQUEST)

7.5

BURRATA CAPRESE

Tomatoes, Burrata, Smashed Avocado, Vine Tomatoes & Balsamic Reduction (GF, DF)

7

FLAKED HOT SMOKED SALMON

Samphire, Pea Puree & Charred Lemon (GF)

8.5

POTTED SMOKED MACKEREL PATE

Flavoured With Horseradish & Spring Onion, Leaves, Crostini & Lemon

7

BRISKET BON BONS

Beef Brisket Bon Bons In Hickory BBQ Sauce With Celeriac Slaw (DF)

8

MIXED MUSHROOMS

Sauteed In Black Garlic & Herb Butter On Toasted Ciabatta (V) (GF OPTION AVAILABLE ON REQUEST)

7.5

PANISE

Chickpea Flour Fries, Shaved Parmesan & Green Pepper Relish (V,VE,GF,DF)

5.5

Roast Dinners

SERVED WITH - YORKSHIRE PUDDING, CRISPY DUCK FAT ROAST POTATOES, RUSTIC ROOT VEGETABLES & MIXED GREENS, TOPPED WITH CHEFS RENOWNED SUNDAY GRAVY (GF/DF OPTIONS AVAILABLE ON REQUEST)

MAKE YOUR ROAST EXTRA LARGE?

4

FANCY A SELECTION OF MEATS?

17

ROASTED SIRLOIN OF EXTRA MATURE BEEF

16

ROASTED TOP RUMP OF LAMB

18

ROASTED LOIN OF PORK WITH SAGE & ONION STUFFING

15

STAG ROAST PLATTER FOR TWO

33

A SELECTION OF THE ABOVE MEATS, CRISPY DUCK FAT ROAST POTATOES, SAGE & ONION STUFFING, CAULIFLOWER CHEESE, RUSTIC ROOT VEGETABLES & MIXED GREENS, WITH CHEFS RENOWNED SUNDAY GRAVY (GF/DF OPTIONS AVAILABLE ON REQUEST)

ARTISAN PUMPKIN SEED & CHESTNUT ROAST

14.5

MINI ROAST POTATOES, RUSTIC ROOT VEGETABLES, TOPPED WITH VEGAN GRAVY

Sunday Menu

A La Carte

VENISON BOURGUIGNON

Slowly Braised Venison In A Rich Red Wine & Baby Onion Gravy With Fondant Potato & Tender Stem Broccoli **16.8**

MALAYSIAN CURRY

Monkfish, King Prawn, Pineapple & Sweet Potato Malaysian Curry With Steamed Basmati Rice (Gf, Df) **16.5**

PANFRIED SEABASS

Crushed Potatoes, Sugar Snap Peas, White Wine & Grape Sauce (Gf) **18**

JACKFRUIT CURRY

Sweet Potato, Pineapple, Red Pepper & Jackfruit, In A Malaysian Coconut Broth & Steamed Basmati Rice (GF,VE,V,DF) **13.5**

CHEF'S RENOWNED STEAK PIE

In A Shortcrust Pastry, Served With Hand Cut Chips, Peas And Gravy **14.5**

8OZ 21 DAY AGED SIRLOIN STEAK

Served With Mushrooms, Griddled Tomato, Thick Hand Cut Chips & Dressed Leaves (DF/GF) **26**

ADD SAUCE (V) - PEPPERCORN SAUCE, STILTON & WHITE WINE, BEARNAISE, DIANE **3**

PRIME 6OZ WAGYU BURGER

Topped With Smoked Cheddar, Baby Gem Lettuce & Beef Tomato Served In A Toasted Brioche Bun With Salad, Hand Cut Chips & Coleslaw **15.5**

ADD TOPPINGS - FRIED EGG (V) **1** - FRIED BACON **2.5** - STILTON (V) **2**

SPICY ORIENTAL VEGGIE BURGER

Vegetables, Coriander, Chilli, Lime, Lemon Grass, Sesame & Cumin Seeds With A Crunchy Lentil Crumb Served In A Toasted Ciabatta Baby Gem Lettuce & Beef Tomatios With Vegan Coleslaw, Sweet Potato Fries & Leaves. (V,VE,DF) **13**

Sides

CAULIFLOWER CHEESE	4	TOASTED GARLIC CIABATTA	3
SAGE & ONION STUFFING	1	HAND CUT CHIPS	3
YORKSHIRE PUDDING	1.2	SKINNY FRIES	3.5
ROAST POTATOES	4	SWEET POTATO FRIES	4
MIXED GREENS	4	ADD CHEESE TO ANY OF THE ABOVE	.50
		HOUSE SALAD WITH BALSAMIC	3.5
		SAUTEED MUSHROOMS (V)	2