

# Sunday Menu



## Starters

homemade soup of the day	£6
<i>with warm ciabatta bread &amp; butter [gfa, ve]</i>	
chicken & wild mushroom terrine	£7.50
<i>with pickled shallots, roasted garlic aioli &amp; toasted brioche soldier [gfa]</i>	
vegetable sourdough bruschetta	£7
<i>warm roasted mediterranean vegetable sourdough bruschetta topped with lovage pesto [ve, gfa]</i>	
stout glazed beef short rib	£8.50
<i>with pickled red cabbage with fennel &amp; black onion seeds &amp; chive oil</i>	
scottish smoked salmon	£7.50
<i>with wild rocket, lemon &amp; lime crème fraiche &amp; crispy capers [gf]</i>	
southern fried chicken strips	£7.50
<i>with a house slaw &amp; a sesame seed, jack daniels &amp; honey dipping sauce</i>	
red leicester welsh rarebit	£8.50
<i>on toasted sourdough, with chefs homemade tomato &amp; chilli chutney, micro watercress &amp; sun blushed tomato salad</i>	

## Mains

pan roasted chalk stream trout supreme	£17
<i>on a smoked fish spaghetti carbonara, finished with parmesan and lemon oil</i>	
harissa roasted aubergine	£12
<i>stuffed with spiced vegetable quinoa, with fire roasted red pepper purée &amp; romanesco [ve]</i>	
trio of cumberland sausages	£13
<i>with buttery mashed potatoes, seasonal vegetables &amp; onion gravy</i>	
chefs pie of the day	£13
<i>served with vegetables, roast potatoes and gravy</i>	

## Roasts

all roasts are served with thyme roast potatoes, yorkshire pudding, a selection of seasonal market vegetables & roasting juice gravy	
roast topside of beef	£17
<i>28 day matured [gfa]</i>	
roast belly of pork	£15
<i>served with apple sauce &amp; crackling [gfa]</i>	
roast breast of turkey	£14
<i>with orange &amp; cranberry stuffing &amp; pig in blanket</i>	
roasted supreme of chicken	£14
<i>with orange &amp; cranberry stuffing</i>	
chef's vegan nut roast	£14
<i>all the trimmings with vegetarian gravy [ve, gf]</i>	



# Sunday Menu



## Children's menu

mini roast <i>a choice of beef, pork or chicken</i>	£8.50
battered chicken bites, fries & beans	£7
small fish fingers with peas	£7
sausage, mash & peas with gravy	£7
mac n cheese with garlic bread [v]	£5
chocolate brownie <i>with vanilla ice cream &amp; chocolate sauce</i>	£5
mini chef's crumble of the day <i>with either custard, cream or ice cream</i>	£7
ice cream <i>please ask for flavours</i>	2 scoops £4, 3 scoops £5



## Sides

sweet potato fries	£5.50
chunky chips	small £3 - large £5
skin on fries	small £3 - large £5
seasonal vegetables [gf]	£4
dressed house salad [gf]	£4
pigs in blankets	£4
cauliflower cheese	£5
onion rings	£4
garlic & pesto buttered baked ciabatta	£3.50

## Desserts

espresso opera gateaux <i>with coffee laced chantilly cream [v]</i>	£7
warm bakewell tart <i>with cranberry compote &amp; mandarin orange sorbet [v]</i>	£7
golden syrup & apricot sponge <i>with homemade custard</i>	£7
roasted winter fruits <i>with vegan black forest gateaux ice cream [v, ve]</i>	£7
crumble of the day <i>please see the board or ask for today's crumble [gfa, ve]</i>	£7
cheese & biscuits <i>with biscuits, grapes, celery &amp; honey [gfa, v]</i>	£8
ice creams & sorbet <i>please ask for flavours</i>	2 scoops £4 3 scoops £5