

Sunday Menu



Starters

homemade soup of the day £6
with warm ciabatta bread & butter [gfa, ve]

chicken & wild mushroom terrine £7.50
with pickled shallots, roasted garlic aioli & toasted brioche soldier [gfa]

tempura squid £8
on a bed of shredded gem lettuce, topped with spring onions & chilli and a sesame sweet chilli dressing

vegetable sourdough bruschetta £7
warm roasted mediterranean vegetable sourdough bruschetta topped with lovage pesto [ve, gfa]

stout glazed beef short rib £8.50
with pickled red cabbage with fennel & black onion seeds & chive oil

scottish smoked salmon £7.50
with wild rocket, lemon & lime crème fraiche & crispy capers [gf]

southern fried chicken strips £7.50
with a house slaw & a sesame seed, jack daniels & honey dipping sauce

red leicester welsh rarebit £7.50
on toasted sourdough, with chefs homemade tomato & chilli chutney, micro watercress & sun blushed tomato salad

Mains

pan roasted chalk stream trout supreme £17
on a smoked fish spaghetti carbonara, finished with parmesan and lemon oil

harissa roasted aubergine £12
stuffed with spiced vegetable quinoa, with fire roasted red pepper purée & romanesco [ve]

trio of cumberland sausages £13
with buttery mashed potatoes, seasonal vegetables & onion gravy

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
28 day matured [gfa]

roast belly of pork £15
served with apple sauce & crackling [gfa]

roast breast of turkey £14
with orange & cranberry stuffing & pig in blanket

roasted supreme of chicken £14
with orange & cranberry stuffing

chef's vegan nut roast £14
all the trimmings with vegetarian gravy [ve, gf]



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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]	£7
chocolate brownie <i>with vanilla ice cream & chocolate sauce</i>	£5
mini chef's crumble of the day <i>with either custard, cream or ice cream</i>	£5
ice cream <i>please ask for flavours</i>	2 scoops £4, 3 scoops £5

Sides

sweet potato fries	£4.50
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 & 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 & honey [gfa, v]</i>	£8
ice creams & sorbet <i>please see the back for flavours</i>	2 scoops £4 3 scoops £5