

Example Sunday Menu

Starters & Small Plates

Homemade focaccia & olives with beef dripping butter (v, gf) £6.75

Chefs soup of the day with focaccia (vg, gf) £7.25

Creamed mushrooms on focaccia, poached egg £6.75

Whitebait & black garlic aioli (gf) £6.50

Sun dried tomato humus, pine nuts & tortilla £4.95

Lamb kofta, tortilla, tzatziki, pickled shallots & pomegranate £8.50

Sunday Roasts

Roast turkey & streaky bacon ballotine, Yorkshire pudding, roast potatoes, cauliflower cheese, braised red cabbage, roasted roots, winter greens & red wine gravy (gf)

Roast sirloin of beef, Yorkshire pudding, roast potatoes, cauliflower cheese, braised red cabbage, roasted roots, winter greens & red wine gravy (gf)

Roast leg of lamb, Yorkshire pudding, roast potatoes, cauliflower cheese, braised red cabbage, roasted roots, winter greens & red wine gravy (gf)

Red lentil, cheddar & cashew nut roast, Yorkshire pudding, roast potatoes, cauliflower cheese, braised red cabbage, roasted roots, winter greens & red wine gravy (gf)

Mains

Fillet of stone bass, smoked salmon, dill & fennel risotto (gf) £19.95

Beer battered haddock fillet, twice cooked chips, garden peas add tartare sauce or curry sauce for £1 (gf) £12.50/£17.50

28 day dry aged 10oz rib eye steak, twice cooked chips, roasted plum tomatoes, field mushroom & watercress (gf) £28.95

add peppercorn sauce £3.75, garlic butter £1.50 or Nduja butter £1.50

Puttanesca linguine, capers, sundried tomatoes, olives, tenderstem & basil (vg) £14.95

7oz beef burger, chorizo jam, burger sauce, cheddar, gem, tomato, crispy shallots in a brioche bun, salsa & fries £16.95

Halloumi burger, bbq sauce, mushroom, cheddar, gem, tomato, crispy shallots in a brioche bun, salsa & fries £15.95

Lamb Dhansak curry, spiced almond & raisin rice & cucumber & tomato salsa £19.95

Desserts

Sticky toffee sundae £5.95

Egg custard tart, raspberries £6.95

Apple & black berry crumble, vanilla custard £7.75

Classic crème caramel, blueberry & vanilla compote (gf) £6.95

Affogato, vanilla ice cream & double espresso (vg, gf) £7.25

Trio of cheese, Barkham Blue, Red Leicester, Camembert, millers toasted biscuits, grapes & quince jelly (gf) £12.50

VG – a vegan option is available V – a vegetarian option is available GF – a gluten free option is available Please let your server know if you have any food allergies