

# Sunday Menu



## Starters

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chef's soup of the day	£6
<i>with warm ciabatta &amp; butter [v, ve, gfa]</i>	
chicken liver pate	£7
<i>with house chutney &amp; warm sourdough [gfa]</i>	
seabass, ginger & lime fishcake	£8.50
<i>with jalapeno &amp; tomato salsa &amp; dressed leaves [gf]</i>	
beetroot terrine	£8
<i>with horseradish creme fraiche, pickled red onion petals &amp; micro watercress [v, vea, gfa]</i>	

## Mains

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chef's pie of the day	£15
<i>with garlic &amp; thyme roasted potatoes, carrot mash, seasonal vegetables &amp; gravy</i>	
thai red vegetable curry	£14
<i>served with jasmine rice [v, ve]</i>	
butternut & sage risotto	£14
<i>finished with lemon, white truffle oil, parmesan &amp; rocket [v]</i>	
trio of cumberland sausages	£13
<i>with buttery mashed potatoes, seasonal vegetables &amp; onion gravy</i>	

## Sides

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seasonal vegetables [gf]	£4.50
dressed house salad [gf]	£4
pigs in blankets	£4
cauliflower cheese	£5
sweet potato fries	£5.50
chunky chips	small £4 - large £5.50
skin on fries	small £4 - large £5.50
beer battered onion rings	£4.50
garlic buttered baked ciabatta	£4

## Roasts

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<i>all roasts are served with garlic &amp; thyme roast potatoes, carrot mash, yorkshire pudding, seasonal market vegetables &amp; roasting liquor gravy [gfa]</i>	
sirloin of west country beef	£19
<i>glazed with english mustard</i>	
leg of lamb	£18
<i>rubbed with thyme &amp; garlic</i>	
loin of pork	£16
<i>served with apple sauce &amp; crackling</i>	
trio roast	£24
<i>sirloin of beef, leg of lamb &amp; loin of pork</i>	
supreme of chicken	£15
<i>with sage &amp; onion stuffing</i>	
chef's vegan nut roast	£14
<i>with vegetarian gravy [ve, v, gf]</i>	

## Desserts

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chocolate delice	£7
<i>with milk chocolate sauce &amp; vanilla ice cream [gf]</i>	
summer berry & almond tart	£7
<i>with raspberry sorbet, fresh berries &amp; raspberry coulis</i>	
mango & passionfruit pavlova	£7
<i>with passion fruit coulis &amp; chantilly cream</i>	
choux buns	£7
<i>filled with chantilly cream, topped with salted caramel sauce</i>	
chef's crumble of the day	£7
<i>please see the board or ask for today's crumble [gfa, ve]</i>	
cheese & biscuits	£8
<i>with biscuits, grapes, celery &amp; honey [gfa, v]</i>	
ice creams & sorbet	2 scoops £4 3 scoops £5
<i>please ask for flavours</i>	