

Sunday Menu



Starters

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

Mains

chef's pie of the day <i>with garlic & thyme roasted potatoes, carrot mash, seasonal vegetables & gravy</i>	£15
thai vegetable curry <i>served with jasmine rice [v, ve, gf]</i>	£14
butternut & sage risotto <i>finished with lemon, white truffle oil, parmesan & rocket [v, gf]</i>	£14
trio of cumberland sausages <i>with buttery mashed potatoes, seasonal vegetables & onion gravy</i>	£13
6oz chuck & brisket burger <i>topped with beer onions, streaky bacon, mature cheddar cheese & blue cheese mayonnaise</i>	£16
bbq pulled pork burger <i>topped with streaky bacon, mature cheddar cheese & smoked paprika mayonnaise</i>	£16
pulled bbq jackfruit burger <i>topped with vegan cheese, slaw & vegan bbq mayonnaise [ve]</i>	£14

burgers served in a glazed bun with gem lettuce, tomato, red onion, gherkins, skin on fries, slaw & onion rings

Roasts

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

Sides

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

Sunday Menu



Sandwiches

all sandwiches served with crisps

chicken, bacon, lettuce & tomato with sun
blushed tomato mayonnaise

roast ham, tomato, rocket & mature cheddar with
grain mustard

atlantic prawn, smashed avocado &
cucumber

red leicester, mature cheddar & spring onion
bound with mayonnaise [v]

smoked tomato tartar, mozzarella & baby
spinach [v, vea]

roast sirloin of beef, horseradish creme
fraiche & salad leaves

Desserts

chocolate delice £7
with milk chocolate sauce & vanilla ice cream [gf]

summer berry & almond tart £7
*with raspberry sorbet, fresh berries & raspberry
coulis*

mango & passionfruit pavlova £7
with passion fruit coulis & chantilly cream

choux buns £7
*filled with chantilly cream, topped with salted
caramel sauce*

chef's crumble of the day £7
*please see the board or ask for today's crumble [gfa,
ve]*

cheese & biscuits £8
with biscuits, grapes, celery & honey [gfa, v]

ice creams & sorbet 2 scoops £4
please ask for flavours 3 scoops £5

Children's mains

battered chicken bites, fries & beans £8

fish fingers, fries & peas £8

sausage, mash and peas with gravy £9

mac and cheese with garlic bread £7

mini roast £9
with your choice of beef, pork or chicken

Children's desserts

chocolate brownie £5
with vanilla ice cream and chocolate sauce

mini chef's crumble £7
with custard, cream or ice cream

ice cream 2 scoop £4
please ask for flavours 3 scoop £5