

# Sunday Menu



## Starters

homemade soup of the day £6

*with warm ciabatta bread & butter [gfa, ve]*

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]*

red leicester welsh rarebit £8.50

*on toasted sourdough, with chefs homemade  
tomato & chilli chutney, micro watercress & sun  
blushed tomato salad*

## Mains

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*

chefs pie of the day £13

*served with vegetables, roast potatoes  
and 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 loin 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]	£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

trio of chocolate mousse <i>with orange peel &amp; redcurrant (gf)</i>	£7
christmas bakewell tart <i>with vanilla ice cream &amp; raspberry gel</i>	£7
espresso martini tiramisu <i>with chocolate shavings &amp; cocoa dusting</i>	£7
apple and blackberry crumble <i>with vegan ice cream (gf, ve)</i>	£7
christmas pudding <i>with brandy sauce (gfa)</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