

Sunday Menu



Starters

chef's soup of the day <i>with warm ciabatta & butter [gfa, v, ve]</i>	£6
seared sirloin steak salad <i>with rocket, cherry tomatoes & parmesan topped with white truffle oil [gf]</i>	£8.50
sauteed wild mushrooms <i>on toasted sourdough with micro watercress & chive oil [v, ve, gfa]</i>	£7.50
seabass, ginger & lime fishcake <i>with a jalapeno & tomato salsa & dressed leaves [gf]</i>	£8.50
southern fried chicken strips <i>with house slaw & a sesame seed, jack daniels & honey dipping sauce</i>	£7.50

Roasts

all roasts are served with garlic & thyme roast potatoes, carrot mash, yorkshire pudding, seasonal market vegetables & roasting liquor gravy [gfa]

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

Mains

chef's pie of the day <i>with garlic & thyme roasted potatoes, carrot mash, seasonal vegetables & gravy</i>	£15
griddled fillet of seabass <i>with rocket, beetroot, baby potato & cherry tomato salad topped with citrus dressing [gf]</i>	£19.50
butternut squash, chickpea & spinach curry <i>served with basmati rice & naan bread [v, ve, gfa]</i>	£12
trio of cumberland sausages <i>with buttery mashed potatoes, seasonal vegetables & onion gravy</i>	£13
6oz chuck & brisket burger <i>topped with chilli jam & goats cheese</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
<i>burgers served in a glazed bun with gem lettuce, tomato, red onion, gherkins, skin on fries, slaw & onion rings</i>	

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

tuna mayo, avocado & red onion

coronation chicken with salad leaves

fish finger with gem lettuce & tartare sauce

roast sirloin of beef with cheddar & tomato & english mustard

whipped feta, spring onion, beetroot & rocket

mozzarella & red pepper, carrot, raddish, leaves & pesto

on the choice of-
white or granary bloomer [gfa] £8
white or wholemeal tortilla wrap £8
warm baked ciabatta £9

Children's

mini roast £9
choice of beef, pork or chicken served with all the trimmings

penne pasta in a tomato & vegetable sauce £8

4oz burger in a toasted bun with french fries £8

sausage, mash and veg with gravy £8

cheese & tomato pizza £8
add chicken (+£1)
add ham (+£1)

Desserts

chocolate fudge brownie £7
with vanilla ice cream, chocolate shavings & chocolate sauce [v, gf]

lemon tart £7
with raspberry compote, raspberry sauce & mandarin sorbet [v]

summer berry pavlova £7
with summer berry compote, chantilly cream & fruit gel [v, gf]

warm strawberry bakewell tart £7
with fresh strawberries & pouring cream [v]

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

cheese board £9
with biscuits, grapes, celery & honey [gfa, v]

ice creams & sorbet 2 scoops £4, 3 scoops £6
vanilla, strawberry, belgian chocolate, blueberry, banana, mint chocolate, italian coffee, raspberry sorbet [ve], vegan vanilla [ve], vegan raspberry [ve]

Children's desserts

warm cookie dough brownie £6
with vanilla ice cream

eton mess £6

mini chef's crumble of the day £6

ice creams & sorbet 2 scoops £4, 3 scoops £6
vanilla, strawberry, belgian chocolate, blueberry, banana, mint chocolate, italian coffee, raspberry sorbet [ve], vegan vanilla [ve], vegan raspberry [ve]