

Sunday Menu

Starters

Soup of the day - 6

with warm ciabatta bread (ve & gfa)

Chicken liver pate - 8

with fig & apple relish & sour dough toast (gfa)

Salmon & dill fishcake - 9

with dressed leaves & mango & chilli salsa

Chorizo bruschetta - 7.50

toasted ciabatta topped with wild rocket & tomato chutney

Arancini bites - 7.50

sun-blushed tomato & mozzarella arancini with tomato & herb coulis, parmesan crisp & basil oil (v)

Goat's cheese salad - 7

gratinated goat's cheese on a beetroot & orange salad with balsamic glaze (v, gf)

Main course

Pie of the day - 16

with thyme roast potatoes, carrot mash & seasonal vegetables

Beer battered fish & chips - 17

with triple cooked chunky chips, garden peas & homemade tartare

Caramelised red onion, goats cheese & thyme quiche - 14

with skin on fries & side salad with dressing (v)

Fillet of seabass - 19

on crushed potatoes, tender stem broccoli & salsa verdi (gf)



Roasts

all served with thyme roasted potatoes, carrot mash, seasonal vegetables, Yorkshire pudding & roasting liquor gravy (gfa)

Sirloin of British beef - 20

glazed with english mustard

Pork porchetta - 19

stuffed with sausage meat, with apple sauce & crackling

Leg of Lamb - 20

rubbed with garlic & thyme

Roast trio - 25

with apple sauce, crackling and stuffing

Supreme of corn-fed chicken - 17

with sage & onion stuffing

Vegan nut roast - 14

with vegan gravy (ve, gf)

Burgers

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

6oz chuck & brisket burger - 17

topped with cheddar cheese & onion jam

BBQ pulled pork burger - 17

topped with cheddar cheese & onion jam

BBQ jackfruit burger - 15

topped with vegan cheese & vegan chive mayonnaise (ve)

Sides

sweet potato fries (v) - 6

chunky chips (v) - 4.5 / 6

skin on fries (v) - 4.5 / 6

seasonal vegetables (ve) - 5

dressed mixed salad (ve) - 4

beer battered onion rings (v) - 4.5