
ON SUNDAY, WE ROAST!

All served with Roast Potatoes, Greens, Roast Roots, Yorkshire Pudding and a Sumptuous Gravy.

HALF RACK OF LAMB / 25

28 DAY AGED SIRLOIN OF BEEF / 16.50

LOIN OF ENGLISH PORK / 15.50

SQUASH, SPINACH & CHEESE WELLINGTON (v) / 13.50

Also available Vegan

Add a Sunday Side: Cauliflower Cheese / Pork, Herb & Fig Stuffing – 2.50

PUDDINGS

SEASONAL FRUIT CRUMBLE, Custard or Ice-Cream / 6.75

SMALL PLATES

- Olives, Feta & Sun Blushed Tomatoes / 6 (v)
- Air Dried Marsh Pig Pork, Croutons, Pecorino & Olive Oil / 7
- Aubergine, Roasted Pepper & Pesto / 7 (v)(vg)
- Tiger Prawns cooked in Garlic & Chilli Oil / 7.50
- Duck Liver Parfait, Toast & Apple Chutney / 8
- Gin Cured Trout Tartar, Melba Toast & Bearnaise / 7
- Goat Cheese Croquettes, Sweet Pepper Puree / 7 (v)
- Mini Mac n Cheese with Garlic Crumb / 6.50 (v)
- Chorizo slow cooked in Cider With Marie Rose Sauce / 7.50

SHARING PLATE / 25

Choose any 4 from the left

FRESHLY BAKED ROSEMARY FOCACCIA / 4

BAKED CAMEMBERT TO SHARE / 13
filled with Garlic, Rosemary, Honey & Truffle, Focaccia & Baguette

AS A STARTER, SHARED WITH FRIENDS OR EVEN AS A MAIN COURSE,
THESE SMALL PLATES ARE A GREAT WAY TO ENJOY OUR MENU.
LOVE FOOD, LOVE LIFE!

MAINS

- 7oz BEEF FILLET / 32
- 8oz CROSS CUT RUMP STEAK / 24
- 28 Day Aged British Beef Steak, Celeriac Puree, Truffled Kale, Tomato Stuffed with slow cooked beef Cheek, Red Wine Jus & Twice Cooked Chips & House Mayonnaise
- FLAT IRON CHICKEN / 16.75
Lemon & Garlic Potatoes & Dressed Salad. Choose from Garlic Butter or Piri Piri Sauce
- SLOW COOKED ROLLED BELLY OF PORK / 18
Mash, Savoy Cabbage & Salsa Verde
- MOULES MARINIÈRES / 19
Twice Cooked Chips & Focaccia
- BEER BATTERED COD / 15.75
Twice-Cooked Chips, Tartar Sauce, Crushed Minty Peas
- FILLET OF HALIBUT / 24
Potato & Herb terrine, Leeks, Parsnip Puree, Capers and Raisin Butter Butter
- MUSHROOM & TRUFFLE RISOTTO / 16.75
Parsley Pesto & Pecorino
- TWICE BAKED CHEESE SOUFFLE / 16.75 (v)
Walnut, Fennel & Poached Pear

SIDES

- ALL SIDES / 4
- Fine Green Beans & Mustard Dressing / Twice Cooked Chips & Garlic Mayonnaise
- Green Salad & French Dressing / Paprika Potatoes / Broccoli, Almond, Chilli & Garlic

BURGERS

All Served With Lettuce, Tomato, Red onion, Gherkin
& Twice Cooked Chips (Gluten Free Bun Available)

8oz GROUND BEEF BURGER / 16
Mature Cheddar, Mustard Aioli, Tomato & Chilli Jam

BREADED CHICKEN BURGER / 15
Lime Mayo, Katsu Sauce

SPICED FALAFEL BURGER (vg) / 14
Guacamole, Tomato & Chilli Jam

ADD TO YOUR BURGER / 1.75 Each
Streaky Bacon / Flat Mushroom / Guacamole

CROQUES

Grilled Sandwich topped with Bechamel Cheese
Sauce, served with a Green Salad

CROQUE MONSIEUR / 10
Filled with Ham & Mustard Mayo

CROQUE CHAMPIGNON / 10
Filled with Flat Mushroom & Mustard Mayo

LITTLE PIGLETS

Main course dishes ~
HALF THE PORTION FOR HALF THE PRICE!*

(*Exclusions apply. Aged 16 and under only)

PUDDINGS

- APPLE TARTE TATIN / 8
Vanilla Ice Cream
- CREME BRULEE / 6.75

CHOCOLATE MARQUISE / 7 (gf)
Salt Caramel Ice cream

PASSIONFRUIT CHEESECAKE / 7

ALMOND BAKEWELL JAM SPONGE / 7
With Custard

LIGHTLY SPICED CHOCOLATE POT / 6.75 (vg)(df)(gf)
Pistachio Praline & Raspberry Ripple Ice-cream

ASK US ABOUT OUR CHEESE SELECTION