

# SUNDAY MENU

## Nibbles

<b>Baby Chorizo*</b> , cider glaze, sourdough	<b>£ 8.0</b>
<b>Bread &amp; Olives*</b> , olive oil & balsamic	<b>7.0</b>
<b>Hummus, Dukkah Spice, Marinated Olives*</b> , croutes	<b>10.0</b>
<b>Baked Camembert</b> , port & red onion marmalade, croutes	<b>10.0</b>

## Starters

<b>Baby Back Pork Ribs*</b> , crispy shallots	<b>10.0</b>
<b>Crispy Squid*</b> , smoked paprika aioli	<b>11.0</b>
<b>Prawn Cocktail</b> , avocado, melon, marie rose sauce	<b>11.0</b>
<b>Waldorf Salad</b> , walnuts, blue cheese and pear	<b>8.0</b>
<b>Roast Beetroot Tartare</b> , balsamic pearls, shaved feta	<b>8.0</b>
<b>Soft Duck Egg</b> , pickled celeriac, puréed celeriac, olive crumb	<b>7.0</b>
<b>Chicken Liver Parfait</b> , red onion chutney	<b>7.0</b>
<b>Soup of the Day*</b> , crusty bread	<b>6.0</b>

## Mains

Roasts all served with our giant homemade Yorkshire pudding, stuffing, roasted red onion, selection of seasonal vegetables, roasted potatoes and gravy

<b>Farmyard Feast</b> Hand carved beef, pork and chicken breast. Two giant Yorkshire puddings and crackling	<b>22.0</b>
<b>Sirloin of Beef*</b> Roasted 'pink'	<b>20.0</b>
<b>Salt Roasted Loin of Pork*</b>	<b>17.0</b>
<b>Corn Fed Chicken Breast*</b> Slowly roasted on the bone	<b>18.0</b>
<b>Boneless Leg of Lamb*</b> Roasted 'pink'.	<b>21.0</b>
<b>Puy Lentil &amp; Cashew Nut Roast*</b>	<b>14.0</b>
<b>Beer Battered Haddock &amp; Chips*</b> , mushy peas	<b>16.0</b>

## Sides

<b>Skinny Fries</b>	<b>4.0</b>	<b>Chunky Chips</b>	<b>4.0</b>
<b>Rocket &amp; Parmesan</b>	<b>4.0</b>	<b>Braised Spiced Red Cabbage</b>	<b>4.0</b>
<b>Pigs in Blankets</b>	<b>5.0</b>	<b>Cauliflower Cheese</b>	<b>5.0</b>

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## Salads

<b>Roast Squash*</b> , chilli, carrot & coriander, onions, toasted nuts, sweet chilli dressing	<b>£ 14.0</b>
<b>Waldorf Salad</b> , walnuts, blue cheese, pear	<b>15.0</b>
<b>Crispy Chilli Beef*</b> , carrot & coriander, onions, toasted nuts, sweet chilli dressing	<b>16.0</b>

## Desserts

<b>Vanilla Pannacotta</b> , balsamic strawberries, vegan granola	<b>8.0</b>
<b>Chocolate Mousse</b> , salted caramel icecream, brandy snap	<b>9.0</b>
<b>Pear &amp; Almond Cake*</b> , elderflower syrup	<b>8.0</b>
<b>Sticky Toffee Pudding*</b> , butterscotch sauce, ice cream	<b>7.0</b>
<b>Fruit CrumBel*</b> , oat & nut topping, ice cream (£1 donated to the Being Bel Trust)	<b>9.0</b>
<b>Ice Cream &amp; Sorbet*</b> Choose 3 scoops from the day's flavours	<b>6.0</b>
<b>Cheese Plate</b> , a blue, a cheddar and a brie with chutney and grapes	<b>8.0</b>
<b>Trio of Desserts to share</b> Crumble, Sticky Toffee Pudding, Pear & Almond Cake	<b>12.0</b>
<b>One Mini Dessert &amp; a Hot Drink</b> Choose from our list of coffees, teas & hot chocolate	<b>7.0</b>
<b>Espresso Affogato</b> with a shot of Amaretto, Baileys, Pedro X or Frangelico	<b>8.0</b>
<b>Espresso Martini</b> , vodka, espresso, Kahlua	<b>9.0</b>

## Hot Drinks

<b>Cappuccino</b>	<b>3.5</b>	<b>Latté</b>	<b>3.5</b>
<b>Freshly Ground Americano</b>	<b>3.5</b>	<b>Espresso</b>	<b>3.0</b>
<b>Macchiato</b>	<b>3.5</b>	<b>Flat White</b>	<b>3.5</b>
<b>Mocha</b>	<b>3.5</b>	<b>Real Hot Chocolate</b>	<b>3.5</b>
<b>Fresh Mint Tea</b>	<b>3.0</b>	<b>English Breakfast Tea</b>	<b>3.0</b>
<b>A Selection of Fruit &amp; Herbal Teas</b>	<b>3.0</b>	<b>Caramel Latté</b>	<b>4.0</b>

## Here to Help

Please alert us to any allergies or preferences. We can provide detailed allergen information

\*Either suitable for children to try or available in smaller portions

If you are planning a special event or celebration, we can offer advice and help

We add a discretionary 10% Service Charge to all tables. All service charges and gratuities go to our team

