



AUTUMN / WINTER SUNDAY MENU²³

STARTERS

Soup of the Day & Bread Roll (v/gf) £5.95

Creamy Stilton topped Mushrooms & Warm Baguette (v) £6.95

Chicken Liver Pate with Fruit Chutney £6.75

Aegean Olives & Sundried Tomatoes with Warm Pita Bread (ve) £5.95

Roasted Pigs in Blankets with Wholegrain Mustard Mayo for Dipping! (gf) £6.45

Baked Goats Cheese topped with Caramelised Onion Chutney & Balsamic Dressing (v/gf) £6.65

TRADITIONAL SUNDAY LUNCH £12.95

Roast Turkey, Pigs in Blankets & Cranberry Sauce (gf)

Roast Pork, Crackling & Apple & Sultana Sauce (gf)

Garlic & Rosemary Infused Leg of Lamb with Minted Red Currant Jelly (gf)

Choose a Duo of Meats £2.95 Supp / Trio of Meats £3.95

Root Vegetable Nut Roast with Cauliflower Hash Brown & Cranberry Sauce (ve/gf)

All served with Roasted Potatoes & Parsnips, Sage & Onion Stuffing, Bowls of Seasonal Vegetables & Homemade Red Wine Gravy (gf)

DESSERTS

Homemade Baileys Brûlée and Butter Pudding with Custard £6.25

Homemade Sticky Toffee Pudding with Custard (gf) £6.25

Tiramisu with Double Cream £5.95

Homemade Lotus Biscoff Cheesecake £6.75

Chocolate Fudge Brownie with White Chocolate Sauce & Vanilla Ice Cream (gf) £6.35

*Vegan Chocolate Orange Tiffin with Plant Based Vanilla Ice Cream (ve/gf) £6.35
(Add extra side of Ice Cream/Cream/Custard 95p)*

*Fancy a little something sweet? Individual Marshfields Ice Cream & Sorbet Pots (gf) £2.95
Vanilla / Mint Choc Chip / Strawberries in Clotted Cream / Chocoholic Heaven / Salted Caramel / Lemon Sorbet / Plant Based Vanilla*

Freshly Baked Roast Meat Baguettes £8.75

Served with Roasties & Jug of Homemade Red Wine Gravy (GF available upon request £9.25)

Roast Lamb & Minted Red Currant / Roast Pork, Stuffing & Apple Sauce / Roast Turkey, Stuffing & Cranberry

Steaks

Served with Chunky Chips,
Garden Peas, Mushrooms &
Grilled Tomato

12oz Horseshoe Gammon
Steak with Fried Eggs (gf) **£14.95**

10oz Sirloin Steak (gf) **£18.95**

8oz Fillet Steak (gf) **£24.95**

10oz Sirloin Surf & Turf
£24.95

Creamy Stilton OR Peppercorn Sauce **£2.95**

Nachos

£7.95 / £12.55

Choose from:

Homemade Beef Chilli Con Carne
topped with Melted Cheddar (gf)

Homemade Three Bean Chilli
(vea/gf)

Chicken topped with Melted
Cheddar (gf)

Served with salsa, Guacamole & Sour Cream
(vea)

Main Meals

Homemade Beef Chilli Con Carne with Rice & Nachos (gf) **£10.95**

Homemade Mushroom Stroganoff with Rice & Tenderstem Broccoli (gf/ve) **£10.95**

Homemade Three Bean Chilli, Rice & Nachos (gf/ve) **£10.95**

Homemade Beef Lasagne, Chunky Chips & Dressed Salad **£11.45**

Homemade Pot Pie of the Day topped with Puff Pastry, Chunky Chips or Mashed
Potatoes & Seasonal Vegetables **£11.95**

Beer Battered Cod, Chunky Chips, Garden or Mushy Peas & Homemade Tartar
Sauce **£14.45**

Wholetail Breaded Scampi, Chunky Chips, Dressed Salad & Homemade Tartar
Sauce **£12.45**

Hunters Chicken with Chunky Chips, Homemade Coleslaw &
Dressed Salad (gf) **£12.95**

Cheddar & Bacon Topped 6oz Burger with Chunky Chips, Dressed Salad &
Homemade Coleslaw **£12.95** Add extra burger **£3.75**

Stilton & Mushroom Topped 6oz Burger with Chunky Chips, Dressed
Salad & Homemade Coleslaw **£12.95** Add extra burger **£3.75**

Plant Based Meat Free Burger topped with Tomato Salsa served with Chunky
Chips, Dressed Salad & Homemade Coleslaw (v) **£12.45** Add extra burger **£3.75**

Slow Roasted Lamb Shank in Red Wine Gravy with Minted Mashed Potatoes &
Mixed Vegetables **£15.45**

Oven Roasted Seabass Fillets, Crushed Baby Potatoes, Tenderstem Broccoli with
Tarragon Butter (gf) **£14.75**

Sides

Chunky Chips

£2.95

Cheese topped Chunky Chips

£3.95

Ciabatta Garlic Bread

£2.95

Ciabatta Garlic Bread With Cheese **£3.95**

Homemade Coleslaw

£1.95

Dressed Mixed Salad

£4.25

Mixed Vegetables & New Potatoes **£4.25**

Warm baguette & Butter

£1.95

Buttered Mashed Potato

£3.65

Minted Mashed Potato

£3.95

Roasted Potatoes

£4.25

Homemade Onion Rings

£3.95

Please make our staff aware of any Food Allergies or Dietary Requirements. Some dishes may contain nuts and other Allergens.. Some dishes can be made with Gluten Free Alternatives (gfa)-Please ask staff for details-Subject to Availability. All dishes are made in an environment which is exposed to all Allergens and our menu descriptions do not include all ingredients. Full Allergen Ingredient Listing is Available upon Request.

GF=Gluten Free / V=Veggie / VE=vegan / VEA = Vegan available upon request

