

SUNDAY

ROASTS

12-8PM

SIRLOIN OF BEEF; roasted pink, classic roast dinner trimmings, red wine gravy	23.50
LEG OF LAMB; roasted pink, classic roast dinner trimmings, minted lamb gravy	22.95
ROAST CHICKEN; classic roast dinner trimmings, chestnut stuffing, wine gravy	21.75
HOMEMADE NUT ROAST; classic roast dinner trimmings, plant-based gravy (v)	19.75

OUR CLASSIC ROAST DINNER TRIMMINGS:

Roast potatoes, homemade Yorkshire pudding, cauliflower cheese, braised red cabbage, roast carrot & parsnip, savoy cabbage, leeks & peas

EXTRAS / SIDES

ROAST POTATOES; red wine gravy*	5.75
PIGS IN BLANKETS	6.95
HOMEMADE YORKSHIRE PUDDING	4.50
CAULIFLOWER CHEESE	5.75



12-8PM

SUNDAY

MAR/APR

(£)

OUR SIGNATURE BLOODY MARY; vodka, tomato juice, sherry, Worcestershire sauce, Tabasco, lemon juice, black pepper, celery salt		12.95
GARY'S HOME-COOKED PORK SCRATCHINGS; served warm	5.95	MARINATED GREEK OLIVES; provençal herbs (v) (pb) 5.25
HOUSE ROAST POTATOES; red wine gravy*	5.75	PIGS IN BLANKETS 6.95

SMALL PLATES

STEAK, GALE'S H.S.B. ALE & MUSHROOM MINI PIE; mashed potato, red wine gravy	9.95	SWEET POTATO & KENTISH BLUE CHEESE MINI PIE; mashed potato, plant-based gravy (v)	9.50
CRISPY CHICKEN WINGS; buffalo sauce & blue cheese dip // Vietnamese chilli sauce // barbeque sauce	8.50	BLACK PUDDING SCOTCH EGG; bloody mary ketchup	8.25
BREADED FISH GOUJONS; tartare sauce	8.50	RICH ONION SOUP; crouton, melted emmental cheese	7.75

SHARERS

CHEESE BOARD; farmhouse mature cheddar, Kentish blue, brie, classic sweet pickle, red onion jam, piccalilli, bread	19.50	KILO OF CRISPY CHICKEN WINGS TO SHARE; Vietnamese chilli sauce // buffalo sauce & blue cheese dip // barbeque sauce	21.95
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MAIN COURSES

FISH & CHIPS; beer-battered haddock, triple-cooked chips, peas, tartare sauce	19.25	LAMB HOTPOT; slow-cooked lamb shoulder, carrots, onion, sliced potato topping	19.50
VEGETABLE & RED LENTIL COTTAGE PIE; mashed potato topping, mixed veg (v) (pb)	16.95	FILLET OF PLAICE; prawn & caper butter, new potatoes, green beans	19.25
OUR HOUSE BURGER; homemade beef patty, lettuce, tomato, red onion, gherkin, peppercorn mayo, brioche bun, triple-cooked chips		17.25	
↳ ADD cheddar or blue cheese // ADD crispy bacon // ADD homemade onion rings (2.50ea.)			

★★ OUR HOMEMADE PIES ★★

No.01 NEW RECIPE	STEAK, GALE'S H.S.B. ALE & MUSHROOM PIE; red wine gravy	19.50	1) — CHOOSE FROM: Mashed potato // triple-cooked chips // roast potatoes
No.25	SWEET POTATO & KENTISH BLUE CHEESE PIE; plant-based gravy (v)	18.25	
No.19	CHICKEN MADRAS PIE; curry gravy	18.95	
			2) — CHOOSE FROM: Savoy cabbage, leeks & peas // braised red cabbage // roasted carrots // green beans

DESSERTS

PLUM & APPLE CRUMBLE; vanilla custard	8.50	JUDE'S ICE CREAMS; by the scoop	2.75
BAKEWELL TART; vanilla ice cream	7.95	↳ Vanilla (v) // chocolate (v) // salted caramel (v) // strawberry (v) // raspberry sorbet (pb) // coconut (pb)	
DORSET APPLE CAKE; vanilla custard	8.25		

If you have an allergy please discuss this with a team member prior to ordering. Whilst a dish may not contain a specific allergen, our food is prepared in areas where cross contamination may occur. *Plant-based gravy available. (v) = vegetarian (pb) = plant-based. An optional 12.5% service charge will be added to tables of 8 or more.

Gary Connolly
Head Chef