

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*	6.25
PIGS IN BLANKETS	7.95
HOMEMADE YORKSHIRE PUDDING	4.75
CAULIFLOWER CHEESE (v)	6.25



12-8PM

# SUNDAY

MAY/JUN

(£)

THE PARTRIDGE'S BEER NUTS; our take on the classic pub snack (v) (pb)	4.50	MARINATED GREEK OLIVES; provençal herbs (v) (pb)	5.50
GARY'S HOME-COOKED PORK SCRATCHINGS	6.25	HOUSE ROAST POTATOES; red wine gravy*	6.25

## SMALL PLATES

STEAK, GALE'S H.S.B. ALE & MUSHROOM MINI PIE; mashed potato, red wine gravy	10.25	VEGETABLE CHILLI MINI PIE; mashed potato, plant-based gravy (v)	9.75
CRISPY CHICKEN WINGS; buffalo sauce & blue cheese dip // Vietnamese chilli sauce // barbeque sauce	8.75	LEEK & POTATO SOUP; crusty bread, caramelised onion butter (v)	7.75
MINI SCAMPI IN A BASKET; tartare sauce	8.75	PIGS IN BLANKETS; cocktail chipolatas wrapped in bacon	7.95

## SHARERS

PLOUGHMAN'S LUNCH; farmhouse cheddar, home-cooked ham, pork pie, pickled onions, tomatoes, cornichons, tomato chutney, sweet pickle, crusty bread	21.95	KILO OF CRISPY CHICKEN WINGS TO SHARE; Vietnamese chilli sauce // buffalo sauce & blue cheese dip // barbeque sauce	22.50
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## MAIN COURSES

PORK LOIN STEAK; mushroom & Dijon mustard cream sauce, mashed potato, Tenderstem broccoli	18.95	FISH & CHIPS; beer-battered haddock, triple-cooked chips, peas, tartare sauce	19.50
PESTO & SUMMER GREENS GNOCCHI; broccoli, peas, green beans (v) (pb)	16.95	SAUSAGE & MASH; cumberland sausages, mashed potato, onion gravy	17.95
OUR HOUSE BURGER; homemade beef patty, lettuce, tomato, red onion, gherkin, peppercorn mayo, brioche bun, triple-cooked chips			17.95
↳ ADD cheddar or blue cheese // ADD crispy bacon // ADD homemade onion rings (2.50ea.)			

## ★★ OUR HOMEMADE PIES ★★

No.01	STEAK, GALE'S H.S.B. ALE & MUSHROOM PIE; red wine gravy	19.95	A) — CHOOSE FROM: Mashed potato // triple-cooked chips // roast potatoes  B) — CHOOSE FROM: Savoy cabbage, leeks & peas // braised red cabbage // roasted carrots // green beans
No.16	VEGETABLE CHILLI PIE; plant-based gravy (v)	17.95	
No.28	LAMB SHOULDER ROGAN-JOSH CURRY PIE; curry gravy	19.95	

## SIDES

TRIPLE-COOKED CHIPS (v) (pb) 5.75 // HOMEMADE COLESLAW (v) 5.25 // CAULIFLOWER CHEESE (v) 6.25

## DESSERTS

BAKEWELL TART; vanilla ice cream	8.25	JUDE'S ICE CREAMS; by the scoop	2.75
STICKY GINGER CAKE; salted caramel ice cream, ginger wine syrup	8.75	↳ Vanilla (v) // chocolate (v) // salted caramel (v) // strawberry (v) // raspberry sorbet (pb) // coconut (pb)	
DORSET APPLE CAKE; vanilla custard	8.50		

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