

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



N/G

12-8PM

SUNDAY

SEP/OCT

(£)

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
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
LEEK & POTATO SOUP; crusty bread, caramelised onion butter (v)	7.75	HOMEMADE SAUSAGE ROLL; date & treacle brown sauce	8.50
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
PIE SELECTION BOARD; two homemade mini pies (1 x steak, Gale's H.S.B. ale & mushroom mini pie and 1 x vegetable chilli mini pie), sausage roll, mash or roast potatoes, red wine gravy*	23.95

MAIN COURSES

PORK LOIN STEAK; mushroom & Dijon mustard cream sauce, mashed potato, Tenderstem broccoli	18.95	MOROCCAN SPICED LAMB RUMP; apricot & courgette couscous, lamb jus, minted yoghurt	19.95
SAUSAGE & MASH; cumberland sausages, mashed potato, onion gravy	17.95		

★★ OUR HOMEMADE PIES ★★

No.01	STEAK, GALE'S H.S.B. ALE & MUSHROOM PIE; red wine gravy	19.95	A) — CHOOSE FROM: Mashed potato // 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.09	MINCED BEEF & ONION PIE; red wine gravy	18.95	
No.35	CHICKEN BASQUAISE PIE; red wine gravy	19.25	
No.28	LAMB ROGAN-JOSH PIE; curry gravy	19.95	

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