

SUNDAY

ROASTS

12-8PM

SIRLOIN OF BEEF; roasted pink, classic roast dinner trimmings, red wine gravy	22.95
LEG OF LAMB; roasted pink, classic roast dinner trimmings, minted lamb gravy	22.95
ROAST CHICKEN; classic roast dinner trimmings, chestnut stuffing, wine gravy	21.50
HOMEMADE NUT ROAST; classic roast dinner trimmings, plant-based gravy (v)	19.50

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	6.75
HOMEMADE YORKSHIRE PUDDING	4.50
CAULIFLOWER CHEESE	5.75



12-8PM

SUNDAY

JUL/AUG

(£)

OUR SIGNATURE BLOODY MARY; vodka, tomato juice, sherry, Worcestershire sauce, beef broth, Tabasco, lemon juice, black pepper, celery salt		12.75
GARY'S HOME-COOKED PORK SCRATCHINGS; served warm	4.95	MARINATED GREEK OLIVES; provençal herbs (v) (pb) 4.95
HOUSE ROAST POTATOES; red wine gravy*	5.75	PIGS IN BLANKETS 6.75

SMALL PLATES

STEAK, LONDON PRIDE & MUSHROOM MINI PIE; mashed potato, red wine gravy	9.75	CURRIED BUTTERNUT SQUASH, SPINACH & CHICKPEA MINI PIE; mashed potato, plant-based gravy (v) 9.25
CRISPY CHICKEN WINGS; Vietnamese chilli sauce / buffalo sauce & blue cheese dip / barbeque sauce	8.25	BLACK PUDDING SCOTCH EGG; bloody mary ketchup 8.25
PEA & HAM SOUP; crispy ham, bread	7.50	BREADED FISH GOUJONS; tartare sauce 8.25

SHARERS

CHEESE BOARD; farmhouse mature cheddar, Kentish blue, brie, classic sweet pickle, red onion jam, piccalilli, bread	18.95	KILO OF CRISPY CHICKEN WINGS TO SHARE; Vietnamese chilli / 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	18.95	LAMB HOTPOT; slow-cooked lamb shoulder, carrots, onion, sliced potato topping 19.25
VEGETABLE & RED LENTIL COTTAGE PIE; mashed potato topping, mixed veg (v) (pb)	16.75	SALMON SUPREME; béarnaise sauce, buttered new potatoes, green beans 18.95
OUR HOUSE BURGER; homemade beef patty, lettuce, tomato, red onion, gherkin, peppercorn mayo, brioche bun, triple-cooked chips		16.95
↳ ADD cheddar or blue cheese / ADD crispy bacon / ADD homemade onion rings (2.50ea.)		

★★ OUR HOMEMADE PIES ★★

No.01	STEAK, LONDON PRIDE & MUSHROOM PIE; red wine gravy	18.95	} <u>SELECT:</u> Mashed potato / triple-cooked chips / roast potatoes <u>SELECT:</u> Savoy cabbage, leeks & peas / braised red cabbage / roasted carrots / green beans
No.24	CURRIED BUTTERNUT SQUASH, SPINACH & CHICKPEA PIE; plant-based gravy (v)	17.95	
No.09	MINCED BEEF & ONION PIE; red wine gravy	18.25	

DESSERTS

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

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. A discretionary 12.5% service charge will be added to tables of 8 or more.

Gary Connolly
Head Chef

THE PARTRIDGE

SUNDAY

AFTERNOON TEA

12-6PM

FRUIT SCONE

PLAIN SCONE

Clotted cream, strawberry jam

CAKE OF THE DAY — ask for today's choice

VICTORIA SPONGE, buttercream, raspberry jam

FRESH-FRUIT CRÈME PÂTISSIÈRE TART — ask for today's choice

16.95 per person

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