

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

NOV/DEC

(£)

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	4.95	MARINATED GREEK OLIVES; provençal herbs (v) (pb) 4.95
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; Vietnamese chilli sauce / buffalo sauce & blue cheese dip / 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 / 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 2) — CHOOSE FROM: Savoy cabbage, leeks & peas / braised red cabbage / roasted carrots / green beans
No.25	SWEET POTATO & KENTISH BLUE CHEESE PIE; plant-based gravy (v)	18.25	
No.19	CHICKEN MADRAS PIE; curry gravy	18.95	

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

Gary Connolly
Head Chef