ME NU

SUNDAYS | 12-6:30PM

FOR THE TABLE

Mixed Marinated Olives (ve) 3.95

Home Roasted Mixed Nuts (ve) 3.50

Pork Scratchings 3.50

apple sauce

Homemade Artisan Bread Selection (v) 4.95

olive oil & balsamic dip ADD oven roasted garlic 1.50

STARTERS

Baked Camembert (v)(n) 18.00

rosemary & garlic studded camembert, roasted nuts, focaccia, chutney

Soup of the Day (ve) 6.50

toasted sourdough

Halloumi Fries (v) 9.50

pomegranate seeds, minted yoghurt dressing, coriander salad

Shallot & Sweet Potato Bhajis (ve) 6.95

spiced mango jam

Prawn & Smoked Salmon Cocktail 9.50

baby gem, avocado, marie rose sauce, lemon & saffron gel, artisan bread roll

Oak Smoked Duck 8.95

pickled mushrooms, sweet onion purée

SIDES

Duck Fat Roast Potatoes 3.50 Cauliflower Cheese 3.50 Seasonal Vegetables 3.50 Yorkshire Pudding/Gravy 2.00

ROASTS

served with duck fat roast potatoes, a Yorkshire pudding, seasonal vegetables & red wine jus

SUNDAY SHARING PLATTER

20.00 per person (minimum of 2 people) all three roasts served with cauliflower cheese & all the trimminas

Roast Beef 18.00

Roast Lamb 19.00

Guest Roast 16.50

please ask your server for today's roast

Nut Roast (ve*)(n) 15.00

*Excluding Yorkshire pudding, served with traditional roast potatoes

MAINS

The Tudor Burger 15.00

8oz prime beef, brioche bun, lettuce, pickles, tomato, house relish, slaw, fries ADD cheese 1.00 ADD bacon 2.00

Mushroom & Red Pepper Burger (v) 14.00

flathead mushroom, brioche bun, lettuce, tomato, house relish, slaw, fries

Beer Battered Fish & Chips 17.95

market fish, choice of mushy peas or garden peas, tartare sauce, grilled lemon, triple cooked chips

Mediterranean Veg & Cheddar Wellington (v) 16.00

charred broccoli, balsamic glaze

DESSERTS

Chocolate Brownie 7.50

mango sorbet, mango coulis, honeycomb

Sticky Toffee Pudding 7.50

clotted cream ice cream

Apple & Berry Crumble 7.50

crème anglaise

Selection of Ice Cream & Sorbets (ve) 2.50 per scoop

please ask your server





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