

SUNDAYS | 12:00-6:30PM

FOR THE TABLE

Tear & Share Bread (v) 12.00 garlic butter

Mixed Marinated Olives (ve) 3.95

Mixed Nuts (ve) 3.50

Pork Scratchings 3.50

STARTERS

Tear & Share Camembert for Two (v) 17.95

baked camembert, garlic, rosemary, chutney

Soup of the Day (ve) 7.00 please ask your server

Lamb Koftas 9.50

flat bread, sumac red onions, tzatziki, pomegranate seeds

Salt & Pepper Squid 8.50

chilli, spring onion, confit garlic aioli

Potted Mackerel Pâté 8.50

sourdough toast

Halloumi Fries (v) 9.50

pomegranate seeds, minted yoghurt, pomegranate molasses, micro salad

Rolled Goat Cheese (v) 7.95

sesame seeds, mix leaf salad, blackberries, walnuts, balsamic glaze

Beetroot Hummus (ve) 7.50

flat bread, sumac onions, pomegranate seeds, coriander & mint

ROASTS

Served with beef dripping roast potatoes, a Yorkshire pudding, seasonal vegetables & red wine ius

SUNDAY SHARING PLATTER

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

Roast Beef 18.95

Roast Pork Belly 16.95

Guest Roast 17.95

please ask your server for today's roast

Nut Roast (ve*)(n) 14.95

*Excluding Yorkshire pudding, served with traditional roast potatoes

MAINS

Wild Boar & Apple Sausages 16.95

creamy mash, cabbage, kale, leek, caramelized onion gravy

Beer Battered Fish & Chips 17.95

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

The Tudor Burger 15.95

two 4oz prime beef patties, brioche bun, lettuce, tomato, pickles, house relish, coleslaw, fries ADD cheese 1.50 | ADD bacon 2.00

Vegan Burger (ve) 15.50

applewood cheddar, lettuce, tomato, pickles, red pepper ketchup, coleslaw, fries

SIDES

Beef Dripping Roast Potatoes 4.00 Cauliflower Cheese 4.00 Seasonal Vegetables 4.00 Extra Yorkie 2.50 Fries 3.00



ME

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