



Sunday Menu

brie wedges

breaded brie wedges served with cranberry chutney & garnish £9 (V)

duck & orange pate

festive duck pate served with cranberry chutney and toasted sourdough £9
(GFO)

chestnut & parsnip soup

aromatic, rich and creamy soup served with sourdough bread (VG) (GFO) £8

salt and pepper calamari

succulent spiced calamari on a bed of lettuce with a wedge of lime
and sriracha mayo £10

ROASTS

all roasts served with – cauliflower cheese, roast potatoes, carrots & parsnips, braised red cabbage, kale & gravy & Yorkshire pudding

sirloin of beef £21

pork loin £19

chicken £19

vegan chestnut roast £18

lamb shoulder £22

pigs in blankets £4

ham egg & chips

thick cut, home cooked honey roasted ham served with local eggs, chips and salad (GF) £18

miso butter bean stew

a rich & creamy miso, white wine, leek & cream butter bean stew with mashed potatoes
and seasonal veg £15 (V) (GF)

sausage and mash

award winning pork & leek sausages with creamy mashed potatoes, rich gravy & seasonal
greens £17

fish & chips

flaky cod in a crispy, craft beer batter served with garden peas & tartar sauce
(GFO) £18

PLEASE ENSURE YOU ADVISE YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES