



WHILE YOU CHOOSE

Wild garlic mixed nuts **V VE GF** £3.5

Moroccan spiced almonds **V VE GF** £4

Chilli rice crackers **V VE** £3

Garlic, chilli & basil mixed olives **V VE GF** £5.5

Garlic hummus, salsa verde, focaccia **V VE** £7

Warm homemade focaccia, malted mini loaf, aged balsamic, whipped brown butter with thyme **V** For one £6.5 for two £11

SUNDAY MENU

STARTERS & SMALL PLATES

French onion soup **V VGO** £8.5 cheese on toast

Celeriac & leek arancini **V VE GF** £8.5 mustard & walnut mayonnaise, apple gel, crispy leeks

Twice baked smoked cheese soufflé **V** £9 spiced tomato dip, micro greens

Salmon pastrami **GF** £9.5 celeriac remoulade, beetroot gel, micro greens, black onion & nori tuille

Pulled ham terrine £8.5 toasted focaccia, apple, onion & cider relish

SUNDAY ROASTS

All meat roast dinners served with maple roasted carrots & parsnips, garlic & rosemary roasted potatoes, seasonal vegetables, Yorkshire pudding, truffle & parsnip purée & proper gravy

Sliced chicken crown with pork & sage stuffing £21

Slow roasted aged beef **GFO** £23

10 hour braised & rolled lamb shoulder **GFO** £24

Candied fruit & nut roast **VGO** £19 maple roasted carrots, garlic & rosemary roasted potatoes, medley of greens, redcurrant & rosemary gravy

Why not share a cauliflower cheese, garlic & thyme crumb, chives **V GF** £5
or braised red cabbage £4.5

MAINS

10oz venison steak GF £34 Koffman chips, wild mushrooms, celeriac & vanilla pureé, red wine jus

Double cheese burger £18.5 american cheese, house burger sauce, crispy onions, pickles, gem, skin on fries
add smoked bacon £2 | vegan Moving Mountains burger available

Seafood pie GF £22 parmesan mashed potato, greens, tenderstem broccoli

Lemonade battered cod GF DF £14/£19 minted mushy peas, Koffman chips, tartare sauce, lemon
add katsu sauce £2

Crispy polenta VE £20 wild mushrooms, silverskin onions, celeriac pureé, cavalo nero, mushroom & truffle jus

Braised Queen butter beans VE £18 smoked tomato & harissa sauce, roasted squash, crispy kale, leek oil,
garlic butter focaccia

SIDES

Koffman chips VE GF £5

Skin on fries VE GF £5

Truffle & parmesan fries GF £7

Onion rings, confit garlic mayo VE GF £4.5

Maple roasted carrot & parsnip, dukkha VE GF £6

Rocket & parmesan salad, lemon & dijon dressing V GF £5

Medley of greens with black garlic vinegarette V VE GF £6

HALLOWEEN MUSIC BINGO

Saturday 31st October - 8pm

WINE of the moment

Cotes de Provence

France

Bottle £41

GIN of the moment

Cotswold Dry Gin

46%

25ml | 50ml

£6.5 | £9.5

MOCKTAIL of the moment

Peach Cobbler

Peach & vanilla syrup, oat milk and a dash of fizz. The alcohol free liquid dessert! £5

A discretionary 10% service charge will be added to your bill, 100% of which goes directly to our grateful team.

Please inform your server of all allergies & intolerances, even if marked allergen free. Our kitchen contains allergens & therefore we cannot guarantee any dishes will be allergen free. Our food is freshly cooked & during busier periods you may experience a wait.

V vegetarian

VE vegan

GF gluten free

DF dairy free

VGO vegan option must state