

Sunday Menu – Autumn 2026

All our food is freshly prepared by our talented chefs using ingredients from people like us, independent and local suppliers. You can feel safe in the knowledge that you are supporting local people and businesses.

To see where your food comes from, please see our supplier map above the coat hooks in the bar.

Whilst you Wait

Marinated Olives (V)(VG)(GF)	6
Basement Bakery Breads & homemade compound butters (V)(VGO)(GFO)	6
Butternut & Ginger Houmous, crostini (V)(VG)(GFO)	5

Starter and Nibbles

Burrata, roasted autumn squash & beetroot, chilli oil (V)(GF)	14
Spiced Corn Fritter, curried ketchup, pickled fennel (V)(VG)(GF)	8
Soup of the Day, crostini (V)(VG)(GFO)	7
Scorched Fillet of Mackerel, potato rosti, confit garlic cream, pickled lime & dill oil (P)(GF)	10
Mushroom Pate, sautéed wild mushrooms, ras el hanout, lime & soy cured egg yolk, crostini (V)(GFO)	10

Sharing Boards

Rosemary & Confit Garlic Box-Baked Camembert, with ACI chutney and artisan bread (V)(GFO)	22
'The Local Ploughman's' – Local cold cuts, and cheeses with homemade ACI chutney & pickles and artisan breads (VO)(GFO)	25

Your Sunday Roast Dinner

All our roast dinners are made with local produce and as a standard are served with beef fat roasted potatoes, garlic & herb stuffing, seasonal green vegetables, seasonal roasted root vegetables, celeriac puree, pan jus and Yorkshire pudding.

Topside of Beef marinated with soy, jeyes sauce, basil & lemon (GFO)	23
Garlic and Rosemary Roasted Leg of Lamb (GFO)	23
Cider Braised and Roasted Belly of Pork (GFO)	22
Mushroom, Soy & Lime Roast Celeriac (GFO)	19
'The Ultimate Roast' - All 3 meats, plus a pig in blanket and cauliflower cheese	30



Food allergies and intolerances - Before ordering, please speak with a member of the team about your requirements. Thank you. **Key - (V) Vegetarian, (VG) Vegan, (GF) Gluten Free, (P) Pescatarian**
Where an 'O' is added at the end of the prefix this dish can be adapted to suit.

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Other Main Courses

ACI Buttermilk Chicken Burger, dill sour cream, mushroom pate, shredded gem lettuce, beef tomato, pickles, triple cooked chips and autumn slaw (GFO)	20
Pan-Fried Fillet of Hake, autumn squash & ginger puree, sautéed mushroom, crispy kale (P)(GF)	26
Spiced Puy Lentils, braised leeks, roasted beetroot, mint & fennel salad (V)(GF)	19
ACI Fish and Chips, served with homemade tartare sauce, charred lemon, curried ketchup and salt & vinegar scraps (P)(GF)	21

Sides

ACI House Fries - Garlic, herb & smoked sea salt chips (V)(VG)(GF)	7
'Magic Fries' – Connoisseur fries, mushroom pate, dukka, crispy onions (V)(VG)(GFO)	8
Confit Garlic & Herbed Sauteed Greens (V)(VGO)(GF)	7
'It's Not Just Firkin Mash OK!' - Creamed potatoes with beer infused cheese (V)(VGO)(GF)	8
Lime & Ginger Roasted Root Vegetables (V)(VG)(GF)	7
House Salad – Lime & dill oil dressed leaves, confit tomato, beetroot, slaw, fennel (V)(VG)(GF)	6
Beer Battered Onion Rings, dill sour cream, confit garlic cream (V)(VGO)(GF)	6
Cauliflower Cheese Gratin (V)	7
Pigs in Blankets, mustard mayonnaise (GF)	8

Other Reasons to Visit

Quiz Night

Every other Wednesday Night,
teams of 6, 7pm start.
Pair this up with our amazing
quiz boards; you'll be a winner.

Street Foods of the World Last Friday of the Month

Incredible street food from around
the world coupled with amazing
live music acts from around the
area

Tastes of the Shire and 10mile Roast Events in Every Season

Celebrate all that is good from
our beautiful county. Food
from local artisan suppliers to
give you a real flavour of home

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