

Sunday Menu – Autumn

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 & 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 (GF)(V)(VG)	6
Artisan Breads & Butters (GFO)(V)(VGO)	6
Garlic, Onion & Black Pepper Popcorn (GF)(V)(VG)	4
Muhammara, roasted pistachio houmous, flatbread (GFO)(V)(VG)	5

Starter and Nibbles

Braised, Rolled & Roasted Ox Cheek, pickled beetroot, black garlic ketchup (GF)	11
Rabbit, Pork & Pistachio Terrine, blackberry chutney, turnip crisps (GF)	11
Steamed Mussels & Cockles, smoked bacon, chard, beer, rustic bread (GFO)(P)	11
Soup of the Day, rustic bread (GFO)(V)(VGO)	8
Plum & Gin Cured Salmon, apple & horseradish rémoulade, plum carpaccio (GF)(P)	11
Cheese Scone, whipped eleanor cross cheese, butternut & sage chutney (V)	10
Balsamic Roasted Leeks, cobnuts, muhammara, chilli oil (GF)(V)(VG)	9

Sharing Boards

Blackberry & Maple Box Baked Camembert, apple & red onion chutney, rustic bread (GFO)(V)	22
'Local Ploughmans' - JoMo cold cuts, NCC cheeses, homemade chutneys & pickles, artisan breads, flavoured compound butters (GFO)(VO)	24

Mains

All our roast dinners are made with local produce and as a standard are served with beef dripping roasted potatoes, pork & herb stuffing seasonal green vegetables, seasonal roasted roots, squash puree, pan jus and Yorkshire pudding.

Topside of Beef marinated with soy, jeyes sauce, basil & lemon (GFO)	23
Half Rosemary, Thyme & Garlic Roasted Partridge (GFO)	23
Cider & Sage marinated Loin of Pork (GFO)	22
Marmite Glazed Portobello Mushroom (GFO)(V)(VGO)	19
The 'Ultimate' Roast – all 3 meats, all the accompaniments above, plus a pig in blanket and cauliflower cheese (GFO)	31
Beef & Bone Marrow Burger, caramelised onions, ale infused cheese, pickled red cabbage, black garlic mayonnaise, fennel slaw (GFO)	20
Beer Battered Haddock, chips, pea puree, charred lemon, tartare sauce (GFO)(P)	19
Pan-Roasted Cod Cheek, wild mushroom ragu, sweet potato (GF)	27
Elements of Salsify, cobnut & maple salad (GF)(V)(VG)	18

Sides

Posh Pommes – Connoisseur Fries, truffle, parmesan, black garlic mayonnaise (GFO)	8
Sweet Potato Pave, honey, chilli, spring onions (GF)(V)	8
Seasonal Roasted Root Vegetables – beetroot, turnip, fennel (GF)(V)(VG)	6
Seasonal Buttered Greens – leek, swiss chard, cabbage (GF)(V)(VGO)	7
Onion Loaf, muhammara (V)	8
Leek & Mushroom Gratin (GFO)(V)	7
Cauliflower Cheese Gratin, parmesan crumb (V)	7
Pigs in Blankets, mustard aioli (GFO)	7

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.