

# Sunday Menu – Summer 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
Sourdough Flatbread with smoked baba ganoush (V)(VG)(GFO)	5

## Starter and Nibbles

Roasted Candied Beets, whipped goats' cheese, blood orange dressing and mint oil (V)(GF)	10
'Caprese' - Burrata, on confit heirloom tomatoes, basil and roasted chilli oil (V)(GF)	16
Honey & Anise Rum Chicken Thighs with pickled vegetables and a pomegranate, red onion & mint salsa (GF)	10
White Crab bound in citrus yoghurt on a potato rosti with thai green oil, pickled fennel salad, crisped onions (P)(GFO)	12
Smoked Aubergine, warm lentil salad with pomegranate and balsamic (V)(VG)(GF)	9

## Sharing Boards

Box-baked camembert, with pomegranate, balsamic glaze and artisan bread (V)(GFO)	22
'The Local Ploughman's' – Local cold cuts, ham hock and cheeses, 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, pork, apricot & wholegrain mustard stuffing seasonal green vegetables, seasonal roasted root vegetables, pea & spinach puree, pan jus and Yorkshire pudding.**

Topside of Beef marinated with soy, jeyes sauce, basil & lemon (GFO)	23
Lemon, Garlic & Thyme marinated Chicken Supreme (GFO)	23
Cider Braised and Roasted Belly of Pork (GFO)	22
Heritage Carrot Tart, with house chutney, toasted nuts	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 Burger' - Spiced beef patty with american cheese, aci chutney, homemade pickles, shredded gem, beef tomato, garlic aioli in a pretzel bun with triple cooked chips and a honey, mustard & mint slaw (GFO)	22
ACI Fish and Chips, served with homemade tartare sauce, charred lemon, curried ketchup and salt & vinegar scraps (P)(GFO)	21
Pan-Fried Fillet of Seabass with maltese sauce on a fennel, blood orange & mint salad (P)(GF)	26
Fried Gnocchi with lemon, basil & pink peppercorn sauteed courgette, pea & broad bean (V)(VG)(GF)	19

## Sides

'Chips of the Orient' – Thai green chips, spring onion, chilli (V)(VG)(GF)	8
Sauteed Greens (V)(VGO)(GF)	7
Buttered Baby Potatoes (V)(VGO)(GF)	7
Roasted Beets & Fennel, walnut sauce (V)(VG)(GF)	7
House Salad – mixed leaves, confit tomato, beetroot, crisped onions, fennel, pickled cucumber (V)(VG)(GF)	6
Battered Onion Rings, whipped goats' cheese & honey (V)(VGO)(GF)	6
Cauliflower Cheese Gratin (V)	7
Pigs in Blankets, mustard mayonnaise (GF)	8

## Other Reasons to Visit

### Pizza Nights

They are coming back, Wednesday, Friday and Sunday nights throughout spring. All day Saturday starting from July.

### Quiz Night

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

### Sunday Sessions

**2<sup>nd</sup> Sunday of the Month**  
BBQ'd roast dinners served 12-4.45pm, traditional BBQ from 5.30pm, live music 7pm start.

### 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

### BBQ Nights

**3<sup>rd</sup> Thursday of the Month**  
If our steak nights and tapas nights had a baby, this is what it would look like.

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