

# Sunday Menu – Spring 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
Artisan breads & homemade compound butters (V)(VGO)(GFO)	6
Ajvar with flatbreads finished with herb oil (V)(VG)(GFO)	5

## Starter and Nibbles

Chicken liver pate on crostini with elderflower gel and picked blackberries (GFO)	10
Pan-seared scallops & crisped belly of pork on creamed cabbage & walnuts finished with a split tarragon oil (PO)(GF)	17
Soup of the day, served with crostini (V)(VG)(GFO)	7
Scorched fillet of mackerel, sat on a pickled fennel salad with rhubarb gel and pink peppercorn (P)(GF)	10
Roasted spring vegetables with crushed mixed nuts, ajvar and balsamic glaze (V)(VG)(GF)	9

## Sharing Boards

Box-baked camembert, with roasted grapes, balsamic glaze and artisan bread (V)(GFO)	22
The Local Ploughman's – Locally cold cuts, chicken liver pate and cheeses, homemade chutney & pickles and artisan breads (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

‘The Brodie Burger’ - Lamb smash patty, harissa braised lamb and peppered lamb bacon, pickled onion riata and ajvar in a pretzel bun, served with fries and slaw (GFO)	22
ACI Fish and Chips, served with homemade tartare sauce, charred lemon, curried ketchup and salt & vinegar scraps (P)(GFO)	20
Pan-roasted fillet of chalk stream trout on a roasted spring vegetable and pea velouté (P)(GF)	26
Braised & charred hispi cabbage with herb sauteed potatoes, pickled walnut ketchup, crisped onions and a blue cheese sauce (V)(VGO)(GF)	19

## Sides

ACI House Fries - Garlic, herb & smoked sea salt chips (V)(VG)(GF)	7
Nawty Chips served with curried ketchup, herb oil, roasted pickled onions and crisped capers (V)(VG)(GF)	8
Creamed spring greens, leeks and peas (V)(VGO)(GF)	7
Roasted heritage carrots, on a pea velouté finished with smoked sea salt (V)(VGO)(GF)	7
House Salad – mixed leaves, confit tomato,	6
BBQ & bourbon beer battered onion rings with a blue cheese dip (V)(VGO)(GFO)	6
Cauliflower Cheese Gratin (V)	7
Pigs in Blankets, mustard mayonnaise (GF)	7

## Other Reasons to Visit

<p><b>Pizza Nights</b> They are coming back, Wednesday, Friday and Sunday nights throughout spring. Keep an eye out for our launch nights over Easter</p>	<p><b>Quiz Night</b> Every other Wednesday Night, teams of 6, 7pm start. Pair this up with our amazing quiz boards; you’ll be a winner.</p>	<p><b>Tapas Night</b> <b>3<sup>rd</sup> Thursday of each month</b> Prime cuts of locally reared beef, paired with some sumptuous accompaniments</p>
<p><b>Foods of the World</b> <b>Last Friday of the Month</b> Incredible street food from around the world coupled with amazing live music acts from around the area</p>	<p><b>Tastes of the Shire</b> <b>Events in Every Season</b> Celebrate all that is good from our beautiful county. Food from local artisan suppliers to give you a real flavour of home</p>	<p><b>Sunday Roasts</b> <b>Every Sunday 12-5pm</b> Who doesn’t love a cracking roast dinner with friends and family. Keep an eye out for our quarterly 10-mile roast.</p>

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