

Sunday Menu – Winter

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 (GF)(V)(VG)	6
Artisan Breads & Butters (GFO)(V)(VGO)	6
ACI Mix - popcorn, mixed nuts, chickpeas, sultanas (GF)(V)(VG)	5
Roasted Beetroot & Mint Houmous, herbed crostini (GFO)(V)(VG)	5

Starter and Nibbles

Pheasant, Pear & Smoked Bacon Terrine, pear & cinnamon chutney, micro herb salad (GF)	11
Confit Duck Salad, winter spiced plum dressing, watercress, pickled shallots, vegetable julienne, chilli (GF)(VO)(VGO)	11/22
Pan-Seared Tandoori Spiced Scallops, chickpea puree, roasted chickpeas, lime & coriander yoghurt (GF)(P)	16
Roasted Onion, Garlic & Hazelnut Soup, herbed crostini (GFO)(V)(VG)	7
Sloe Gin Cured Salmon, spiced scone, horseradish cream (GFO)(P)	12
Roasted Ricotta, maple figs, root vegetable crisps (GF)(V)	10
Mushroom Parfait, pickled shallots, fig chutney, crostini (GFO)(V)(VG)	9

Sharing Boards

Box Baked Camembert, fig chutney, pigs in blankets, rustic bread (GFO)(VO)	22
Winter Ploughman's – pheasant terrine, topside of beef, mushroom parfait, NCC cheeses, chutneys, breads, pickled onion, pear (GFO)(VO)	25

Mains

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

Topside of Beef marinated with soy, jeyes sauce, basil & lemon (GFO)	23
Rosemary, Thyme & Garlic Roasted Game Bird of the Week (GFO)	23
Roasted Turkey Crown (GFO)	22
Pan-Roasted Celeriac (GFO)(V)(VGO)	19
The 'Ultimate' Roast – all 3 meats, all the accompaniments above, plus, a pig in blanket and cauliflower cheese (GFO)	31
Venison, Brie & Redcurrant Burger, tomato, rocket, pickled shallots, rustic fries, winter slaw (GFO)	22
Fish and Chips, pea puree, house tartare sauce, charred lemon (GFO)(VO)(VGO)	19
Pernod Infused Seafood Chowder, roast fennel, saffron potatoes, split chervil & tarragon oil, rustic bread (GFO)(P)	26
Root Vegetable Pave, brogue blue crumb, roasted sprouts, winter green salad, toasted crushed walnuts (GF)(V)	19

Sides

Turkey Salt & Sage Chips, sausage meat & bacon crumb, cranberry dust, gravy (GF)(VO)(VGO)	8
Goose Fat, Garlic & Herb Roasted Potatoes (GF)(VO)(VGO)	7
Winter Roasted Root Vegetable Pave – celeriac, carrots, beetroot, parsnip, St Clements Butter (GF)(V)	7
Brown Buttered Green Vegetables – kale, sprouts, leek, fennel (GF)(V)(VGO)	6
Cauliflower Cheese Gratin (V)	7
Pigs in Blankets, mustard mayonnaise (GF)	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.