

## sample sunday menu

## small plates

rosemary focaccia, red pepper hummus and baba ghanoush (v) (ve) 8 spiced parsnip soup, onion bhajis (v) (gf) 9 *vegan option available* bang bang cauliflower, coconut yoghurt, chilli and spring onions (v) (ve) (gf) 9 ham hock terrine, piccalilli and grilled focaccia 9 prawn and avocado cocktail, baby gem and mary rose sauce 10

## large plates

roast sirloin of beef, roast potatoes, seasonal vegetables, yorkshire pudding, sage stuffing and gravy 22 roast chicken, roast potatoes, seasonal vegetables, yorkshire pudding, sage stuffing and gravy 20 cauliflower, cranberry and chestnut bake, roast potatoes, seasonal vegetables and gravy (v) (ve) 18 baby back pork ribs, korean glaze, kohlrabi and pepper slaw and fries 21 thai fishcakes, coriander, bean sprout and cucumber salad, green tomato dressing 20 roasted butternut squash and sage risotto, crispy oyster mushrooms and parmesan (v) 17

beef burger, smoked cheese, streaky bacon, gherkin, red onion, tomato, gem lettuce, burger sauce 21

chickpea and spinach burger, smoked applewood cheese, tomato and chilli jam, gherkin, red onion, gem lettuce (v) (ve) 18

## desserts

sticky toffee pudding, caramel sauce, vanilla ice cream (v) (ve) (gf) 9 lemon posset, sour cherry and blackberry compôte with shortbread (v) 9 chocolate and salted caramel tart, vanilla and lime crème fraiche 9 selection of ice creams and sorbet (v) 6 vegan options available



(v) vegetarian | (ve) vegan | (gf) gluten free

All our produce is sustainably sourced and local where possible. Please let us know if you have any allergies or special dietary requirements. A discretionary charge of 10% will automatically be added to your bill. All prices are in pounds sterling and are inclusive of vat charged at the prevailing rate.