

# Sunday Menu

## STARTERS

- Gnocchi with mushrooms**, cream and spinach courgette (V) 7
- Market soup of the day**, toasted sourdough (V) 5.5
- Halloumi marinated & griddled** chipotle mayo, leaves (V) 7
- Crispy Lambs breast**, charred chicory, cabbage and crumbed feta 6.5
- Smoked salmon & poached egg** on toasted bagel, spinach, hollandaise 7
- Summer vegetable terrine**, herb salad, house piccalilli (V) 7
- Smoked mackerel pate**, melba toast, mixed leaves 7.5

## ROASTS

All our roasts are served with Yorkshire pudding, crispy roast potatoes, chargrilled roots, greens, cauliflower cheese and a pot of gravy

**Roast beef 17**  
creamed horseradish

**Lamb rump 18**  
mint sauce

**Loin of Pork 15**  
stuffed with black pudding and apricot

**Half chicken 15**  
sage and onion stuffing

## OVER CHARCOAL AND WOOD

Our steaks are 28 day aged, and served with grilled tomato, triple cooked proper chips, crispy onions, field mushroom, mixed leaves and a choice of a rich peppercorn sauce, or garlic and herb butter

**10oz Rib Eye 24**

**8oz Sirloin 22**

## FROM THE STOVE

**Catch of the day**, dill and mustard crushed new potatoes, bok choy and a crab bisque 16

**Wild mushroom, spinach, sweet potato and celeriac torte**, ragout of vegetables and hispy cabbage 13

## YOUNG ONES

**Junior roast beef 9**

**Panko bread crumbed haloumi bites, chips and green 7.5**

**Junior roast chicken 8**

## DESSERTS

**Sticky toffee pudding**, beer and black treacle, toffee sauce and vanilla ice cream 7

**Apple and sultana strudel**, proper custard 6.5

**Blackcurrant and prosecco floats 7.5**

**Double chocolate fudge cake**, with cream and balsamic strawberries 6.5

**Selection of English cheeses**, homemade crackers, celery, apple and ale chutney 9