

SUNDAY MENU

Bread & Olives, Salted Butter & Balsamic Oil (v) **£4.50**

SMALL PLATES

Roast Parsnip, Butternut Squash & Thyme Soup, Toasted Bloomer (gfa,ve,df) **£5.50**

Breaded Whitebait, Rocket, Tartare Sauce & Lemon (df) **£6.50**

Guinea Fowl & Bacon Terrine, Date & Cranberry Chutney, Granary Toast (gfa) **£6.50**

Baked Beetroot Carpaccio, Whipped Goats' Cheese, Balsamic Glazed Figs,
Rocket & Toasted Walnuts (gf, vea) **£6.75**

Oak Smoked Salmon, Crispy Capers, Dill Crème Fraîche & Buttered Granary Bread (gfa) **£7.50**

Cornish Crab Cocktail, Guacamole, Tomato Salsa & Taco Crisp (gfa) **£8.50**

BIG PLATES

Pumpkin, Sweet Potato & Coconut Curry, Chickpea & Spinach Dahl, Coriander Rice (ve,df,gf) **£13.75**

Roast Spiced Cauliflower, Pickled Red Cabbage, Dried Cranberry & Chickpea Salad,
Confit Garlic & Citrus Dressing (ve,gf,df) **£11.75**

Herb Crust Cod Fillet, Colcannon Potatoes, Buttered Kale, Dill & White Wine Sauce (gf) **£16.75**

Cheeseburger, Burger Relish, Brioche Bun, Gem Lettuce, Beef Tomato, Gherkin,
Fries & Pickled Slaw (gfa) **£14.50** *Add Bacon £1.00*

Aubrey Allen Dry Aged Butchers Cut Steak, Chips, Grilled Mushroom & Plum Tomato,
Watercress & Crispy Shallots (gf, df) **Market Price**

ROASTS

Roast Turkey, Bacon & Stuffing Ballotine, Pigs in Blankets, Sprouts, Parsnips, Roast Potatoes,
Cranberry Sauce & Gravy (gf,df) **£17.75**

*All of the below are served with Yorkshire Puddings, Carrot & Onion Purée,
Buttered Greens, Roast Potatoes & Gravy*

Caramelised Red Onion, Chargrilled Aubergine & Spinach Wellington & Pomodoro Sauce (v) **£14.25**

Roast Rump of Beef (gfa,dfa) **£16.50**

Slow-cooked Leg of Pork (gfa,dfa) **£15.00**

Duo of Dry-aged Roast Beef & Slow-cooked Leg of (gfa,dfa) **£19.50**

SIDES & SAUCES

Roasted New Potatoes / Fries / Chips (gf,df,ve) **£4.00** Buttered Greens (gf,v) **£4.00**

Red Cabbage **£3.50** Pigs in Blankets **£5.00** Sage & Onion Stuffing **£3.50** Cauliflower Cheese **£3.50**

Peppercorn Sauce (gf,v) **£2.00**

DESSERTS

Baked Apple & Cinnamon Crumble, Vanilla Custard (v) **£6.00**

Mulled Wine Poached Pear, Mulled Berry Compote & Clotted Cream **£6.25**

Chocolate Brownie, Chocolate Sauce, Salted Caramel Ice Cream (v,gf) **£6.75**

Warm Christmas Pudding & Brandy Cream (gf) **£6.50**

Trio of British Cheese, Onion Chutney, Celery, Grapes & Artisan Biscuits **£9.75**

Ice Cream & Sorbets - 3 scoops for **£4.75**

Ask your server for today's flavours.

Allergies? For information about the ingredients in any of our dishes, please ask to see our Allergen Menu.

(gf) Gluten Free, (gfa) Gluten Free Available, (df) Dairy Free, (dfa) Dairy Free Available, (v) Vegetarian, (ve) Vegan

A discretionary 10% service charge is added to tables of 6 and above.