



Sunday Menu

Morsels

- Marinated mixed olives (VG) **£4.00**
- Salt & sage pork crackling, apple chutney (GF) **£3.50**
- Warm table bread, garlic butter, salted butter, balsamic, olive oil (V) **£6.50**
- Roasted red pepper & tomato houmous, flatbreads (VG) **£4.50**

Starters

- Homemade soup of the day, salted butter, gluten free roll (V, GF) **£5.50**
- Thai sesame chicken lollipops, light green curry sauce, bok choy (GF) **£7.50**
- Halloumi chips, jalapeño ketchup (V) **£7.25**
- Whiskey & chicken liver parfait, brandy cherries, truffle butter, warm brioche **£8.50**
- Potted hot smoked salmon, crème fraîche, capers, farmhouse soda bread **£8.95**
- Spicy sweet potato, chickpea & coriander cakes, sweetcorn salsa, harissa & lemon mayo (VG, GF) **£6.95 / £13.95**

Sharing

- Whole-baked rustic Camembert studded with garlic & rosemary, tearing brioche, apple chutney (V) **£14.95**
- Dry-aged grilled steak, steamed broccoli, sourdough crudités, dipping white wine & three cheese fondue **£17.95**

Roasts

All our roasts come with roasted glazed carrots and parsnips, braised red cabbage, broccoli, fat roasted potatoes, Yorkshire puddings and lashings of gravy

- Roasted native breed, dry aged topside of beef **£15.50**
- Gloucester Old Spot cola & honey roasted gammon ham **£15.00**
- ½ Succulent roasted chicken **£15.00**
- Vegan vegetable wellington, new potatoes instead of roasties, vegan gravy (VG) **£13.50**

Mains

- Dry-aged rib cap burger, Swiss cheese, crispy onions, skin-on fries, house slaw, tomato chutney, sesame bun **£13.95**
- King prawn & chorizo linguine, garlic, chilli, lemon, olive oil **£16.50**
- Sun blushed tomato fregola sarda, roasted squash, sprout tops, rocket & salsa verde (VG) **£12.95**
- Pan roasted gilthead bream, crushed garlic potatoes, spinach, lobster bisque cream (GF) **£16.95**
- Handmade pie of the day, roasted & glazed root vegetables, creamed potatoes **£15.50**
- Pumpkin & pecorino tortelloni, squash purée, smoked almonds, sage, watercress (V) **£14.50**

Sides

- Crispy straw onions, ranch dressing (V) **£4.00**
- Cauliflower cheese (V) **£4.00**
- Steamed green beans (V,GF) **£4.00**
- Rocket, Parmesan & red onion salad (V,GF) **£3.50**
- Caramelised onion mash potato (V,GF) **£4.00**
- Skin-on fries or traditional chips (V,GF) **£3.50**
- Add truffle & Parmesan topping **£1.00**

Sauces £1.50

Peppercorn, Bearnaise, Gravy, Garlic mayonnaise

If you're a party of 8 or more, an optional 12.5% service charge will be added to your bill as a BIG thank you to all of our team, kind of like a hug but without the awkward body contact.

Please advise a team member when ordering your food of any allergy or intolerance. Even if you are a regular guest please inform us as our ingredients and recipes can change from time to time. We produce our food in kitchens where allergens are handled, while we try to keep things separate we cannot guarantee any item is allergen free

V - vegetarian VG - vegan GF - no gluten containing ingredients