



SUNDAY MENU

TWO COURSES £27.50

Allergy information is available. Our food is prepared freshly, many dishes can be adjusted to suit dietary requirements

STARTERS

Wild mushroom soup, truffle crème fraiche

Cod, salmon, smoked haddock, lemon & spring onion fishcake, mixed salad, sriracha mayonnaise

Hot garlic sourdough baguette, roasted red pepper & tomato dip

Bloody Mary Atlantic prawn, cucumber & avocado cocktail, Melba toast

Smoked mackerel pâté, horseradish cream, pickled cucumber, fennel & dill, Melba toast

Sautéed wild mushrooms on toast, asparagus, peas & tarragon, lemon crème fraîche dressing

Grilled goats cheese salad, chicory & frisee, red onion chutney, grain mustard dressing,
maple roasted walnuts

Super salad, roasted beetroot, quinoa, avocado houmous, baby spinach, edamame beans,
pickled mouli & carrot, crumbled vegan feta, dhukka & pomegranate molasses dressing

Bang bang peanut salad, oriental crunchy vegetables, peanut & sesame dressing

Served with chicken **or** roasted cauliflower & tofu

Main Courses – all roasts served with maple glazed carrots & fresh vegetables.

Roast sirloin of West Country beef, roast potatoes, Yorkshire pudding, gravy

Roasted leg of English lamb, apricot & herb stuffing, roast potatoes, rosemary & garlic gravy

Twice-cooked free range pork belly, roast potatoes, crackling, apple compote, gravy

Herb roasted chicken, apricot & herb stuffing, roast potatoes, chipolata, bread sauce, gravy

Carrot, cashew & sesame nut roast, roast potatoes, vegetarian gravy

Homemade steak & mushroom shortcrust pastry pie, creamy mash, roasted carrots, gravy

Sautéed king oyster mushroom & artichoke linguine, wild garlic pesto, cherry tomatoes, rocket & parmesan

Fish & chips – home battered fillet of today's fresh fish with home cut chips & crushed minted peas

Pan-fried salmon fillet, lemon & herb crust, herb crushed new potatoes, spinach, capers, dill cream sauce

Gourmet burger with smoked streaky bacon, applewood-smoked cheddar & burger sauce,

or pea & mint falafel burger, grilled halloumi, piquillo peppers, guacamole

Both served with home cut chips & chipotle mayo

Cauliflower & broccoli cheese gratin (enough for two to share) £5.95

*A discretionary 10% service charge will be added to your bill,
rest assured that 100% of this goes to our amazing team*