

- SUNDAY -

STARTERS

CRAYFISH COCKTAIL

Marie rose, baby gem, granary bloomer & butter (gfo) £9

ROAST PLUM TOMATO SOUP

Freshly baked loaf, netherend butter (v, gfo) £8

GARLIC, HERB & CREAM CHEESE RAVIOLI

Rocket & pickled red onion salad, pesto (v) £9

POTTED PORK

Cornichons, toasted focaccia, fig chutney (gfo) £9

GARLIC MUSHROOMS

Baby herbs, chargrilled sourdough (v, gfo) £8

WHITEBAIT

Tartare sauce, lemon (gf) £8

BAKED CAMEMBERT TO SHARE Garlic, rosemary, cornichons, crusty bread £13

MAINS**SUNDAY ROAST****ROAST SIRLOIN OF BEEF**

Thickened pan juices £18

SLOW BRAISED PORK BELLY

Stuffing, pan juices £16

QUORN ROAST

Pumpkin seed & date stuffing, vegetarian gravy (v) £16

8HR BRAISED BRISKET

Thickened pan juices £16

TURKEY BREAST

Sausage, bacon, stuffing £16

All served with roast potatoes, yorkshire pudding & vegetables.

Add a cauliflower cheese dish (serves 1 to 2) £4

Add extra roast potatoes (serves 1 to 2) £4

BEEF FEATHERBLADE

Button onions & mushrooms, pancetta, roast onion mash, winter vegetables (gf) £18

BEEF & DEVON BLUE TOMS PIE

Mash, kale, gravy £16

SALADS**CLASSIC CAESAR SALAD**

Romaine lettuce, anchovies, pecorino romano, caesar dressing, croutons £8 / £15
Add chicken £10 / £18

WINTER SALAD

Squash, red onion, parsnip, spinach, pumpkin seeds, honey mustard dressing £9 / £15

AVOCADO, POMEGRANATE, ALMOND SALAD

Preserved lemon dressing, gem lettuce £9 / £15

PAN ROASTED SALMON FILLET

Herb mash, spinach, lemon butter sauce (gf) £18

SEAFOOD LINGUINE

Crayfish, Chilli, Crab, Coriander, Crème Fraiche Pecorino Romano £18

MUSHROOM, OXFORD BLUE & SPINACH WELLINGTON

Tomato butter sauce (v) £16

CHICKEN KYIV

Hasselback potato, kale, celeriac purée, garlic velouté (gf) £18

SAUSAGES & MASH

Onion gravy, parsnip crisps £15

REAL ALE BATTERED FISH & CHIPS

Chunky chips, garden peas, tartare sauce (gf flour) £17

SIDES

Mash, Truffle Mash, Chunky Chips, Shoestring Fries, Side Salad, Roasted Parsnips & Carrots, Kale, Beer Battered Onion Rings, Peas £4 each

PUDDINGS**CHRISTMAS PUDDING**

Brandy cream sauce £8

MULLED PEAR CRÈME BRULÉE

Mixed spice & cranberry shortbread £8

TREACLE TART

Vanilla custard, caramel £8

ARTISAN CHEESE SELECTION

Biscuits, relish, celery, frozen grapes £11

TRIPLE CHOCOLATE BROWNIE

Vanilla Gelato, chocolate sauce (gf) £8

STICKY TOFFEE DATE PUDDING

Toffee sauce, salt caramel £8

DOLCETTI GELATO

£2.50 per scoop
Vanilla, Cream Berry, Lemon Meringue, Chocolate, White Chocolate, Salt Caramel, Orange Choc Chip, Raspberry Sorbet, Mango Sorbet

Dishes may contain nut/nut derivatives. Fish dishes may contain bones. If you have any food allergies or food intolerances please ask a member of waiting staff about the ingredients in your meal before placing your order. Please note that a 10% discretionary gratuity is added to all tables



- WINES -

CHAMPAGNE

125 ml 75 cl

Comtesse de Genlis, France*Touch of minerality, creamy palate, light mousse*

£55.00

Joseph Perrier Brut, France*Soft scents of acacia, daffodil, and citrus peel tantalize the nose.*

£10.00 £50.00

SPARKLING

20 cl 75 cl

Chio Prosecco Brut, Italia, Italy*Light and delicate with citrus notes. Refreshing and crisp this wine is dry, soft and creamy*

£9.00 £29.00

WHITE

125 ml 175 ml 250 ml 75 cl

Sauvignon Blanc, Oyster Catcher, Chile*Crisp, good depth of flavour, gooseberry rich*

£5.35 £7.00 £9.00 £24.50

Pinot Grigio, Vivoli, Italy*Crisp, refreshing, delicate aromas*

£5.35 £7.00 £8.50 £23.50

Sauvignon Blanc, Rongopai, New Zealand*Refreshing apple and melon*

£6.50 £9.50 £11.00 £30.00

Chardonnay Reserva, Petirrojo, Chile*A fruity wine, white roses, passion fruit*

£6.50 £8.00 £10.00 £26.50

Viognier, Barton and Guestier, France*Harmonious, round palate, fruity and floral finish*

£6.50 £7.40 £9.50 £25.00

Chenin Blanc, Blockhead, South Africa*A fresh, dry white wine with a delicate lemon colour, intense floral, guava and citrus aromas*

£6.50 £7.40 £9.50 £25.00

Chablis, Ropiteau, France*Elegant dry wine, fruit flavours, well balanced, rich*

£38.00

RED

125 ml 175 ml 250 ml 75 cl

Tempranillo, Solar Viejo, Rioja Crianza, Spain*Vibrant aromas of cherries, plums and sloes*

£6.50 £7.40 £9.50 £25.50

Merlot, Oyster Catcher, Chile*Rich with spicy berry tones*

£5.35 £7.00 £8.50 £25.00

Shiraz, Barefoot, United States*Full of jammy, blackberry flavours and is velvety smooth*

£5.35 £7.00 £9.00 £25.00

Malbec, Finca Flichman, Argentina*Plum, cherry, slight touch of oak*

£6.50 £7.40 £9.50 £25.50

Greyrock Pinot Noir, New Zealand*Red berry and cherry flavours with a soft silky finish*

£7.00 £9.00 £10.50 £31.00

Montepulciano D'Abruzzo, Il Caggio, Italy*Full bodied, juicy, black and red fruit flavours, complemented with a twist of spice*

£6.50 £7.20 £9.30 £25.50

Malbec Dedicado, Finca Flichman, Argentina*Aromas of ripe red fruits, plums and red currants, oak influences*

£43.00

ROSE

125 ml 175 ml 250 ml 75 cl

Pinot Grigio, Principato, Italy*Peachy, floral characters, off-dry finish*

£5.20 £6.30 £8.35 £23.00

White Zinfandel, Canyon Road, USA*Aromas of watermelon, peach and fresh cherries*

£5.35 £6.40 £8.50 £23.50

Cotes de Provence, Chateau des Ferrages Roumery, France*Fresh and fruity aromatic character with aromas of strawberry, grapefruit, citrus and peach*

£7.75 £10.25 £13.25 £38.50

