

- 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	175 ml	250 ml	75 cl
Comtesse de Genlis, France <i>Touch of minerality, creamy palate, light mousse</i>				£55.00
Joseph Perrier Brut, France <i>Soft scents of acacia, daffodil, and citrus peel tantalize the nose.</i>	£10.00			£50.00
SPARKLING	20 cl			75 cl
Chio Prosecco Brut, Italia, Italy <i>Light and delicate with citrus notes. Refreshing and crisp this wine is dry, soft and creamy</i>	£9.00			£29.00
WHITE	125 ml	175 ml	250 ml	75 cl
Sauvignon Blanc, Oyster Catcher, Chile <i>Crisp, good depth of flavour, gooseberry rich</i>	£5.35	£7.00	£9.00	£24.50
Pinot Grigio, Vivoli, Italy <i>Crisp, refreshing, delicate aromas</i>	£5.35	£7.00	£8.50	£23.50
Sauvignon Blanc, Rongopai, New Zealand <i>Refreshing apple and melon</i>	£6.50	£9.50	£11.00	£30.00
Chardonnay Reserva, Petirrojo, Chile <i>A fruity wine, white roses, passion fruit</i>	£6.50	£8.00	£10.00	£26.50
Viognier, Barton and Guestier, France <i>Harmonious, round palate, fruity and floral finish</i>	£6.50	£7.40	£9.50	£25.00
Chenin Blanc, Blockhead, South Africa <i>A fresh, dry white wine with a delicate lemon colour, intense floral, guava and citrus aromas</i>	£6.50	£7.40	£9.50	£25.00
Chablis, Ropiteau, France <i>Elegant dry wine, fruit flavours, well balanced, rich</i>				£38.00
RED	125 ml	175 ml	250 ml	75 cl
Tempranillo, Solar Viejo, Rioja Crianza, Spain <i>Vibrant aromas of cherries, plums and sloes</i>	£6.50	£7.40	£9.50	£25.50
Merlot, Oyster Catcher, Chile <i>Rich with spicy berry tones</i>	£5.35	£7.00	£8.50	£25.00
Shiraz, Barefoot, United States <i>Full of jammy, blackberry flavours and is velvety smooth</i>	£5.35	£7.00	£9.00	£25.00
Malbec, Finca Flichman, Argentina <i>Plum, cherry, slight touch of oak</i>	£6.50	£7.40	£9.50	£25.50
Greyrock Pinot Noir, New Zealand <i>Red berry and cherry flavours with a soft silky finish</i>	£7.00	£9.00	£10.50	£31.00
Montepulciano D'Abruzzo, Il Caggio, Italy <i>Full bodied, juicy, black and red fruit flavours, complemented with a twist of spice</i>	£6.50	£7.20	£9.30	£25.50
Malbec Dedicado, Finca Flichman, Argentina <i>Aromas of ripe red fruits, plums and red currants, oak influences</i>				£43.00
ROSE	125 ml	175 ml	250 ml	75 cl
Pinot Grigio, Principato, Italy <i>Peachy, floral characters, off-dry finish</i>	£5.20	£6.30	£8.35	£23.00
White Zinfandel, Canyon Road, USA <i>Aromas of watermelon, peach and fresh cherries</i>	£5.35	£6.40	£8.50	£23.50
Cotes de Provence, Chateau des Ferrages Roumery, France <i>Fresh and fruity aromatic character with aromas of strawberry, grapefruit, citrus and peach</i>	£7.75	£10.25	£13.25	£38.50

