

- SUNDAY -

STARTERS

Today's Soup*Crusty Mini Loaf (v, gfo)*

£7

Cheese Soufflé*Mornay Sauce (v)*

£9.5

Garlic Mushrooms*Baby Herbs, Chargrilled Sourdough, Herb Oil (v)*

£9

Salt & Pepper Calamari*Aioli, Seared Lemon, Dressed Rocket*

£9.5

Chicken Liver & Brandy Parfait*Focaccia Toasts, Apple Chutney*

£9.5

Beef Sirloin & Stilton Croquettes*Truffle Mayonnaise, Baby Cress, Parmesan*

£9.5

Classic Prawn Cocktail*Gem, Marie-rose, Lemon, Brown Bread*

£10

MAINS

SUNDAY ROAST

Roast Sirloin Of Beef*Thickened Pan Juices*

£19

Slow Braised Pork Belly*Stuffing, Pan Juices*

£18

Chestnut, Squash & Sweet Potato Loaf*Vegetarian Gravy (V)*

£17

8hr Braised Brisket*Thickened Pan Juices*

£18.5

Pan Roast Breast Of Chicken*Stuffing, Thickened Pan Juices*

£18

*All served with roast potatoes, roast carrot & parsnip,
Yorkshire pudding & vegetables**Add a cauliflower cheese dish (serves 1 to 2)*

£4

Add extra roast potatoes (serves 1 to 2)

£4

Confit Duck Leg*Butternut & Sweet Potato Mash, Autumn Greens, Plum Gravy (gf)*

£21

Baked Porcini Mushroom Gnocchi*Tomato & Thyme, Parmesan, Focaccia (v)*

£18

Tom's Pie Of The Day*Mash, Kale, Gravy*

£19

Sausages & Mash*Onion Gravy, Parsnip Crisps*

£17.5

'Beer Battered' Cod & Chips*Chunky Chips, Seared Lemon, Peas, Tartare Sauce (gf flour)*

£18.5

Mushroom, Beetroot & Butternut Wellington*Mornay Sauce, Creamed Potato, Fine Beans (v)*

£18

Pan-roasted Sea Bass*Fondant Potato, Rainbow Chard, Tomato & Lemon Butter Sauce (gf)*

£22

Mushroom & Halloumi Burger*Brioche Style Bun, Gem, Tomato, Red Onion, Garlic Mayo,**Chunky Chips (v)*

£18

SALADS

Chargrilled Vegetable & Halloumi Panzanella*Garden Peas, Rocket, Green Goddess Dressing,**Smoked Almonds (v)*

£9 / £17.5

Halloumi*Clementine & Barley Autumn Salad (v)*

£9 / £17.5

Prawn*Cherry Tomato, Chorizo, Avocado & Rocket,**Baby Herbs (gf)*

£9.5 / £18

SIDES

*Mash, Truffle Oil Mash, Chunky Chips, Shoestring Fries,
Dressed Salad, Rocket & Parmesan, Cauliflower Cheese,
Roasted Carrots, Beer Battered Onion Rings, Autumn Greens*

£4.5 each

PUDDINGS

Banana & Honey Croissant Bread & Butter Pudding*Custard*

£8.5

Sticky Toffee Pudding*Toffee Sauce, Salted Caramel Ice Cream*

£8.5

Autumn Berry Pavlova (gf)

£8.5

Artisan Cheese Selection*Biscuits, Relish, Frozen Grapes, Celery*

£12

Triple Chocolate Brownie*Vanilla Ice Cream, Chocolate Sauce (gf)*

£8.5

Black Forest Sundae

£9

Crème Brûlée*Orange Shortbread*

£8.5

Dolcetti Gelato*Vanilla, Salt Caramel, Chocolate, Honeycombe Chocolate,
Strawberry, Amaretti & Cherry*

per Scoop £3

*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

Glass 75cl
£50.00

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

£10.00 £55.00

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

SPARKLING

20cl 75cl
£9.00 £29.00

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

WHITE

175ml 250ml 75cl
£7.75 £9.75 £26.50

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

£7.50 £9.00 £25.50

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

£10.00 £11.50 £32.00

Sauvignon Blanc, Rongopai, New Zealand
Refreshing apple and melon

£8.00 £10.00 £26.50

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

£7.60 £9.50 £26.00

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

£7.60 £9.50 £26.00

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

£38.00

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

RED

175ml 250ml 75cl
£7.75 £9.75 £26.50

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

£7.75 £9.75 £26.50

Merlot, Oyster Catcher, Chile
Rich with spicy berry tones

£7.25 £9.50 £25.50

Shiraz, Sotherton, United States
Juicy Plums & blackberries

£7.75 £9.75 £26.50

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

£9.25 £11.00 £32.00

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

£7.75 £9.50 £26.50

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

£43.00

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

ROSE

175ml 250ml 75cl
£7.50 £9.00 £25.50

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

£7.50 £9.00 £25.50

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

£10.25 £13.25 £38.50

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

All wines also available in 125ml upon request

