

**- SUNDAY -**

## STARTERS

<b>Today's Soup</b> <i>Crusty Mini Loaf (v, gfo)</i>	£7	<b>Chicken Liver &amp; Brandy Parfait</b> <i>Focaccia Toasts, Apple Chutney</i>	£9.5
<b>Cheese Soufflé</b> <i>Mornay Sauce (v)</i>	£9.5	<b>Beef Sirloin &amp; Stilton Croquettes</b> <i>Truffle Mayonnaise, Baby Cress, Parmesan</i>	£9.5
<b>Garlic Mushrooms</b> <i>Baby Herbs, Chargrilled Sourdough, Herb Oil (v)</i>	£9	<b>Classic Prawn Cocktail</b> <i>Gem, Marie-rose, Lemon, Brown Bread</i>	£10
<b>Salt &amp; Pepper Calamari</b> <i>Aioli, Seared Lemon, Dressed Rocket</i>	£9.5		

## MAINS

## SUNDAY ROAST

<b>Roast Sirloin Of Beef</b> <i>Thickened Pan Juices</i>	£19
<b>Slow Braised Pork Belly</b> <i>Stuffing, Pan Juices</i>	£18
<b>Chestnut, Squash &amp; Sweet Potato Loaf</b> <i>Vegetarian Gravy (V)</i>	£17
<b>8hr Braised Brisket</b> <i>Thickened Pan Juices</i>	£18.5
<b>Pan Roast Breast Of Chicken</b> <i>Stuffing, Thickened Pan Juices</i>	£18
<i>All served with roast potatoes, roast carrot &amp; parsnip, Yorkshire pudding &amp; vegetables</i>	
<i>Add a cauliflower cheese dish (serves 1 to 2)</i>	£4
<i>Add extra roast potatoes (serves 1 to 2)</i>	£4

<b>Confit Duck Leg</b> <i>Butternut &amp; Sweet Potato Mash, Autumn Greens, Plum Gravy (gf)</i>	£21
<b>Baked Porcini Mushroom Gnocchi</b> <i>Tomato &amp; Thyme, Parmesan, Focaccia (v)</i>	£18
<b>Tom's Pie Of The Day</b> <i>Mash, Kale, Gravy</i>	£19
<b>Sausages &amp; Mash</b> <i>Onion Gravy, Parsnip Crisps</i>	£17.5
<b>'Beer Battered' Cod &amp; Chips</b> <i>Chunky Chips, Seared Lemon, Peas, Tartare Sauce (gf flour)</i>	£18.5
<b>Mushroom, Beetroot &amp; Butternut Wellington</b> <i>Mornay Sauce, Creamed Potato, Fine Beans (v)</i>	£18
<b>Pan-roasted Sea Bass</b> <i>Fondant Potato, Rainbow Chard, Tomato &amp; Lemon Butter Sauce (gf)</i>	£22
<b>Mushroom &amp; Halloumi Burger</b> <i>Brioche Style Bun, Gem, Tomato, Red Onion, Garlic Mayo, Chunky Chips (v)</i>	£18

## SALADS

<b>Chargrilled Vegetable &amp; Halloumi Panzanella</b> <i>Garden Peas, Rocket, Green Goddess Dressing, Smoked Almonds (v)</i>	£9 / £17.5
<b>Halloumi</b> <i>Clementine &amp; Barley Autumn Salad (v)</i>	£9 / £17.5
<b>Prawn</b> <i>Cherry Tomato, Chorizo, Avocado &amp; Rocket, Baby Herbs (gf)</i>	£9.5 / £18

## SIDES

<i>Mash, Truffle Oil Mash, Chunky Chips, Shoestring Fries, Dressed Salad, Rocket &amp; Parmesan, Cauliflower Cheese, Roasted Carrots, Beer Battered Onion Rings, Autumn Greens</i>	£4.5 each
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## PUDDINGS

<b>Banana &amp; Honey Croissant Bread &amp; Butter Pudding</b> <i>Custard</i>	£8.5	<b>Triple Chocolate Brownie</b> <i>Vanilla Ice Cream, Chocolate Sauce (gf)</i>	£8.5
<b>Sticky Toffee Pudding</b> <i>Toffee Sauce, Salted Caramel Ice Cream</i>	£8.5	<b>Black Forest Sundae</b>	£9
<b>Autumn Berry Pavlova (gf)</b>	£8.5	<b>Crème Brûlée</b> <i>Orange Shortbread</i>	£8.5
<b>Artisan Cheese Selection</b> <i>Biscuits, Relish, Frozen Grapes, Celery</i>	£12	<b>Dolcetti Gelato</b> <i>Vanilla, Salt Caramel, Chocolate, Honeycombe Chocolate, Strawberry, Amaretti &amp; Cherry</i>	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
<b>Comtesse de Genlis, France</b> <i>Touch of minerality, creamy palate, light mousse</i>		£50.00
<b>Joseph Perrier Brut, France</b> <i>Soft scents of acacia, daffodil, and citrus peel tantalize the nose.</i>	£10.00	£55.00

**SPARKLING**

	20cl	75cl
<b>Chio Prosecco Brut, Italia, Italy</b> <i>Light and delicate with citrus notes. Refreshing and crisp this wine is dry, soft and creamy</i>	£9.00	£29.00

**WHITE**

	175ml	250ml	75cl
<b>Sauvignon Blanc, Oyster Catcher, Chile</b> <i>Crisp, good depth of flavour, gooseberry rich</i>	£7.75	£9.75	£26.50
<b>Pinot Grigio, Vivoli, Italy</b> <i>Crisp, refreshing, delicate aromas</i>	£7.50	£9.00	£25.50
<b>Sauvignon Blanc, Rongopai, New Zealand</b> <i>Refreshing apple and melon</i>	£10.00	£11.50	£32.00
<b>Chardonnay Reserva, Petirrojo, Chile</b> <i>A fruity wine, white roses, passion fruit</i>	£8.00	£10.00	£26.50
<b>Viognier, Barton and Guestier, France</b> <i>Harmonious, round palate, fruity and floral finish</i>	£7.60	£9.50	£26.00
<b>Chenin Blanc, Blockhead, South Africa</b> <i>A fresh, dry white wine with a delicate lemon colour, intense floral, guava and citrus aromas</i>	£7.60	£9.50	£26.00
<b>Chablis, Ropiteau, France</b> <i>Elegant dry wine, fruit flavours, well balanced, rich</i>			£38.00

**RED**

	175ml	250ml	75cl
<b>Tempranillo, Solar Viejo, Rioja Crianza, Spain</b> <i>Vibrant aromas of cherries, plums and sloes</i>	£7.75	£9.75	£26.50
<b>Merlot, Oyster Catcher, Chile</b> <i>Rich with spicy berry tones</i>	£7.75	£9.75	£26.50
<b>Shiraz, Sotherton, United States</b> <i>Juicy Plums &amp; blackberries</i>	£7.25	£9.50	£25.50
<b>Malbec, Finca Flichman, Argentina</b> <i>Plum, cherry, slight touch of oak</i>	£7.75	£9.75	£26.50
<b>Greyrock Pinot Noir, New Zealand</b> <i>Red berry and cherry flavours with a soft silky finish</i>	£9.25	£11.00	£32.00
<b>Montepulciano D'Abruzzo, Il Caggio, Italy</b> <i>Full bodied, juicy, black and red fruit flavours, complemented with a twist of spice</i>	£7.75	£9.50	£26.50
<b>Malbec Dedicado, Finca Flichman, Argentina</b> <i>Aromas of ripe red fruits, plums and red currants, oak influences</i>			£43.00

**ROSE**

	175ml	250ml	75cl
<b>Pinot Grigio, Principato, Italy</b> <i>Peachy, floral characters, off-dry finish</i>	£7.50	£9.00	£25.50
<b>White Zinfandel, Canyon Road, USA</b> <i>Aromas of watermelon, peach and fresh cherries</i>	£7.50	£9.00	£25.50
<b>Cotes de Provence, Chateau des Ferrages Roumery, France</b> <i>Fresh and fruity aromatic character with aromas of strawberry, grapefruit, citrus and peach</i>	£10.25	£13.25	£38.50

All wines also available in 125ml upon request

