

- SUNDAY -

STARTERS

Crayfish Cocktail <i>Marie Rose, Baby Gem, Granary Bloomer & Butter (gfo)</i>	£11	Sweet Potato Soup <i>Freshly Baked Loaf & Butter (v, gfo)</i>	£9
Cheese Soufflé <i>Mornay Sauce (v)</i>	£10	Blue Cheese & Apple Croquettes <i>Tomato & Basil Chutney (v)</i>	£9.5
Garlic Mushrooms <i>Baby Herbs, Chargrilled Sourdough, Herb Oil (v)</i>	£9.5	Pork & Wild Mushroom Terrine <i>Cornichons, Toasted Focaccia, Pear Chutney (gfo)</i>	£10
Salt & Pepper Calamari <i>Aioli, Seared Lemon, Dressed Rocket</i>	£10		

MAINS

SUNDAY ROAST

Roast Sirloin Of Beef <i>Thickened Pan Juices</i>	£21
Slow Braised Pork Belly <i>Stuffing, Pan Juices</i>	£19.5
Chestnut, Squash & Sweet Potato Loaf <i>Vegetarian Gravy (v)</i>	£18
8hr Braised Brisket <i>Thickened Pan Juices</i>	£20
Pan Roast Breast Of Chicken <i>Stuffing, Thickened Pan Juices</i>	£19.5
<i>All served with roast potatoes, roast carrot & parsnip, Yorkshire pudding & 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

Beef Featherblade <i>Button Onions & Mushrooms, Pancetta, Creamed Potato, Winter Vegetables (gf)</i>	£23
Confit Duck Leg <i>Butternut & Sweet Potato Mash, Winter Greens, Duck & Blackberry Gravy (gf)</i>	£23
Turkey, Sausage & Stuffing Roulade <i>Roast Potatoes, Carrot & Parsnip, Turkey Gravy, Winter Vegetables (gfo)</i>	£19
Tom's Pie Of The Day <i>Mash, Kale, Gravy</i>	£21
Sausages & Mash <i>Onion Gravy, Parsnip Crisps</i>	£18
Mushroom & Halloumi Burger <i>Brioche Style Bun With Gem, Tomato, Red Onion, Our Own Burger Sauce & Chunky Chips (v)</i>	£18
'Beer Battered' Cod & Chips <i>Chunky Chips, Seared Lemon, Peas, Tartare Sauce (gf flour)</i>	£19
Shortcrust Roll of Butternut Squash <i>Mushroom Duxelle, Spinach & Feta, Chive Butter Sauce (v)</i>	£18
Pan Roast Salmon Fillet, <i>Herb Mash, Spinach, Lemongrass & Coriander Butter Sauce (gf)</i>	£21

SALADS

Chargrilled Vegetable & Halloumi Panzanella <i>Garden Peas, Rocket, Green Goddess Dressing, Smoked Almonds (v)</i>	£9.5 / £17.5
Halloumi <i>Clementine, Pomegranate & Barley Winter Salad (v)</i>	£9.5 / £17.5

SIDES

Mash, Truffle Oil Mash, Chunky Chips, Shoestring Fries, Dressed Salad, Rocket & Parmesan, Cauliflower Cheese, Roasted Carrots, Beer Battered Onion Rings, Winter Greens
£4.85 each

PUDDINGS

Christmas Pudding <i>Brandy Cream Sauce</i>	£8	Triple Chocolate Brownie <i>Vanilla Ice Cream, Chocolate Sauce (gf)</i>	£9.5
Sticky Toffee Pudding <i>Toffee Sauce, Salted Caramel Ice Cream</i>	£9.5	Lemon Tart <i>Raspberry Sorbet</i>	£9.5
Mulled Pear Crème Brulée <i>Mixed Spice & Cranberry Shortbread</i>	£9.5	Chocolate Orange Bread & Butter Pudding <i>Custard</i>	£9.5
Winter Berry Crumble <i>Custard (gf)</i>	£9.5	Ice Cream <i>Vanilla, Salt Caramel, Chocolate, Honeycombe Chocolate, Strawberry, Amaretti & Cherry</i>	per Scoop £3
Artisan Cheese Selection <i>Biscuits, Relish, Frozen Grapes, Celery</i>	£14		

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

