

# - SUNDAY -

## STARTERS

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

## MAINS

### SUNDAY ROAST

<b>Roast Sirloin Of Beef</b> <i>Thickened Pan Juices</i>	£21
<b>Slow Braised Pork Belly</b> <i>Stuffing, Pan Juices</i>	£19.5
<b>Chestnut, Squash &amp; Sweet Potato Loaf</b> <i>Vegetarian Gravy (v)</i>	£18
<b>8hr Braised Brisket</b> <i>Thickened Pan Juices</i>	£20
<b>Pan Roast Breast Of Chicken</b> <i>Stuffing, Thickened Pan Juices</i>	£19.5
<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>Beef Featherblade</b> <i>Button Onions &amp; Mushrooms, Pancetta, Creamed Potato, Winter Vegetables (gf)</i>	£23
<b>Confit Duck Leg</b> <i>Butternut &amp; Sweet Potato Mash, Winter Greens, Duck &amp; Blackberry Gravy (gf)</i>	£23
<b>Turkey, Sausage &amp; Stuffing Roulade</b> <i>Roast Potatoes, Carrot &amp; Parsnip, Turkey Gravy, Winter Vegetables (gfo)</i>	£19
<b>Tom's Pie Of The Day</b> <i>Mash, Kale, Gravy</i>	£21
<b>Sausages &amp; Mash</b> <i>Onion Gravy, Parsnip Crisps</i>	£18
<b>Mushroom &amp; Halloumi Burger</b> <i>Brioche Style Bun With Gem, Tomato, Red Onion, Our Own Burger Sauce &amp; Chunky Chips (v)</i>	£18
<b>'Beer Battered' Cod &amp; Chips</b> <i>Chunky Chips, Seared Lemon, Peas, Tartare Sauce (gf flour)</i>	£19
<b>Shortcrust Roll of Butternut Squash</b> <i>Mushroom Duxelle, Spinach &amp; Feta, Chive Butter Sauce (v)</i>	£18
<b>Pan Roast Salmon Fillet,</b> <i>Herb Mash, Spinach, Lemongrass &amp; Coriander Butter Sauce (gf)</i>	£21

### SALADS

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

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

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

£50.00

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

£10.00 £55.00

**SPARKLING**

20cl 75cl

**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**

175ml 250ml 75cl

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

£7.75 £9.75 £26.50

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

£7.50 £9.00 £25.50

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

£10.00 £11.50 £32.00

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

£8.00 £10.00 £26.50

**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*

£7.60 £9.50 £26.00

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

£38.00

**RED**

175ml 250ml 75cl

**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*

£7.75 £9.75 £26.50

**Shiraz, Sotherton, United States***Juicy Plums & blackberries*

£7.25 £9.50 £25.50

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

£7.75 £9.75 £26.50

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

£9.25 £11.00 £32.00

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

£7.75 £9.50 £26.50

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

£43.00

**ROSE**

175ml 250ml 75cl

**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*

£7.50 £9.00 £25.50

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

£10.25 £13.25 £38.50

*All wines also available in 125ml upon request*