

SUNDAY MENU

To Start

Bread & dips (houmous & wild garlic chive mayo). (V)(MF) 8.50

Bread & olives. (VE)(MF) 7.95

Baked camembert, crusty bread, red onion & cranberry marmalade. (V) 9.50 (single) - 16.50 (for two sharing)

Salt & pepper crispy baby squid, sriracha mayo. (GF) 8.95

Smoked salmon, crispy egg, local asparagus, lovage hollandaise. (GF)(MF) 10.50

Hoisin pork fritters on gem lettuce, sriracha & garlic mayo, pickled chillies & spring onion. (GF)(MF) 9.50

To Follow

Sunday Roast - served with roast potatoes, seasonal vegetables & luxury red wine gravy (GF)(MF)

| • | Roast sirloin of beef & Yorkshire pudding | 23.95 |
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- Roast chicken & Yorkshire pudding22.95
- Roast belly of pork & Yorkshire pudding22.95
- Mushroom, goat's cheese & red onion marmalade wellington (V) 20.95

Beer battered fish and chips, rustic tartare & pickled wally. (GF)(MF) 17.95

Steak hamburger, bacon, cheddar, red onion jam, tom, gem, gherkin, chilli mayo, brioche bun, slaw & fries. 16.95

Halloumi burger, field mushroom, Tangmere peppers, gherkin, balsamic glaze, brioche bun, slaw & fries. (V) 16.95

Roast aubergine with spiced chickpea, tomatoes, fired peppers, olives & basil, carrot & caraway puree, houmous, rocket salad, citrus & chilli vinaigrette. (GF)(MF)(V)(VE) 18.50

To Finish

Sticky toffee pudding, caramel sauce with salted caramel ice cream. (V) 9.50

Apple & rhubarb crumble topped with toasted almonds served with custard. (V) 9.50 (vegan (VE)(GF)(MF) option available.)

Cherry Bakewell cheesecake, (white chocolate & almond cheesecake, cherry brandy compote, Chantilly cream, toasted almonds) served with blackcurrant sorbet. (V) 9.50

Trio of chocolate (chocolate brownie, chocolate sauce, chocolate ice cream.) (V) (GF) 9.50

Mango & passionfruit sundae – fresh mango, passionfruit coulis, Chantilly cream, vanilla ice cream. (V) (GF) 8.95

The provenance of food is very important to us. Our aim is to reduce carbon footprint, support local suppliers & create a seasonal menu where possible using local produce. Our food is cooked fresh and to order so may take a little longer than fast/non fresh food establishments! Please therefore expect to wait up to 45 minutes during busy periods. Our food is cooked in an environment containing all 14 major allergens; it is your responsibility to notify our staff before you order your food if you have any questions, concerns or allergies Thank You.

(GF) = Gluten Free – (MF) = Milk Free – (V) = Vegetarian – (VE) = Vegan