

Light Bites

Freshly baked sourdough, with rosemary and sea salt butter V £5.75

Rustic Garlic ciabatta V3.85

Add cheese V 0.60

Marinated olives, with rosemary and sun- dried tomatoes VE 3.85

Pork Belly Bites, with wholegrain mustard and apple sauce 6.50

Starters

Chef's homemade soup of the day, with sourdough *VE 5.85

Teriyaki glazed Chicken Wings 7.60

Grilled asparagus and feta salad, new potatoes, and lemon and sea salt dressing VE 8.25

Tempura king prawns, pea shoots and sweet chilli sauce £8.95

As a main 14.95

Breaded scampi tails, with dressed rocket and tartare sauce 7.95

For allergies and intolerances, please speak to your server about our pink plate policy.

V= Vegetarian VE = Vegan

*VE = Can be adapted for vegans

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SUNDAY MENU

To Share

Baked whole camembert, infused with garlic and rosemary, served with real ale chutney, and sourdough V 15.75

Sunday Roasts

All our roasts are served with garlic and herb roasted potatoes, herb roasted carrots and parsnips, spring greens, bottomless Yorkies and traditional gravy

Sirloin of grass-fed beef and horseradish sauce19.95

Roast loin of pork with crackling and apple sauce 17.95

Half roasted chicken, with pork and sage stuffing 18.95

Duo of roasts: choose from two meats with all the trimmings 21.95

Trio of roasts: a bit of everything with all the trimmings 23.95

Roasted butternut squash with a maple glaze V *VE 14.95

Extras...

Cauliflower cheese V 4.50

Pork and sage stuffing 4.50

Roast potatoes V 4.50

Our Classics

House burger, streaky bacon, mature cheddar cheese, lettuce, beef tomato, and house relish, with fennel slaw, and skin-on fries 15.95

Double up your burger 4.50

Add tempura battered onion rings V 3.95

Plant-based burger, vegan cheese, lettuce, beef tomato, vegan relish, and skin-on fries VE14.95

Pie of the day, smooth mash, spring greens, herb roasted carrots and red wine gravy 16.95

Veggie Pie of the day, spring greens, smooth mash, herb roasted carrots and veg gravy VE 15.95

Crispy battered haddock and chunky chips, with buttered garden peas, and tartare sauce 16.80

Pan-fried salmon supreme, with herb roasted new potatoes, grilled asparagus and lemon and dill butter 18.50

Sides

Creamy mash VE 3.95

Skin-on fries or chunky chips VE 3.95

Add cheese 0.60

Seasonal vegetables VE 3.95

Mixed leaf salad, house dressing VE 3.50

Tempura battered onion rings V 3.95 Red cabbage slaw V 3.50