



SUNDAY MENU

STARTERS

Soup of the day, toasted sourdough, Whipped butter (V, GFOA)	7
Korean fried chicken, wasabi mayo, Korean BBQ sauce, sesame, chilli	8
Kimchi prawn cocktail, confit lemon, rye crisp, baby gem (GFOA)	8
Roast squash and charred onion salad, chicory, mozzarella, sage (V, VGOA, GFOA)	7.5
Smoked mackerel pate, toasted sourdough, pickled blackberry, apple, watercress	8
Glazed pork belly bao bun, panko apple, chilli mayo	8.5
Herritage beetroots, goats cheese, walnuts, black olive, chicory (V, GFOA)	7

SHARER

Rosemary and garlic baked camembert, spiced plum chutney, toasted sourdough (V)	14
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ROAST

(ALL SERVED WITH, THYME & GARLIC ROAST POTATOES, MARKET VEGETABLES, YORKSHIRE PUDDING & ROAST GRAVY)

Garlic & Thyme Beef, shallot & horseradish chutney (GFOA)	20
Pork loin, Bramley apple ketchup (GFOA)	18
Chicken supreme, orange & cranberry jam (GFOA)	18

MAINS

Pan roast chalk stream trout, creamy curried mussels, fennel, watercress (GFOA)	18
Cider battered cod, triple cooked chips, truffle pea puree, tartare sauce	16
Chicken, leek and farragon pie, mashed potato, buttered greens, red wine jus	16
Smoked haddock and trout fish pie, cheddar mash, autumn greens	16
Roast parsnip risotto, gorgonzola, pomegranate, toasted chestnuts (V, VGOA, GFOA)	16
Winter vegetable moussaka, lentil and chili ragu, almond and coconut granola (V, GFOA, VGOA)	16

SIDES £4 EACH

Triple cooked chips (GFOA)
Spiced red cabbage (GFOA)
Maple butter winter greens (GFOA)
Cauliflower cheese (GFOA)
Colcannon mash (GFOA)

The food is prepared where nuts, gluten and other allergens may be present. Our menu description do NOT include all of the ingredients to make the dish. If you have any allergy or intolerance, please speak to the server before ordering. Full allergen list is available.

