



SUNDAY MENU

MAINS

- Chicken, mushroom & tarragon pie, creamed potato, greens, red wine jus £16
- Pumpkin & sage risotto, roasted hazelnuts, goats cheese, rocket (V, VGOA, GFOA) £16
- Wild mushroom, kale & feta pie, creamed potato, greens, (V) £16
- Smoked haddock kedgeree, pea and curry risotto, poached egg, watercress (GFOA) £17
- Pan roast hake, chorizo, chickpea and spinach stew, salsa verde £18
- Cider battered cod, triple cooked chips, truffle pea puree, tartare sauce (GFOA) £17

STARTERS

- Spiced carrot & coconut soup, chilli oil, sourdough (V, VGOA, GFOA) £7
- Toasted sourdough, roast figs, whipped goats cheese, hot honey, rocket (V) £8
- Pickled walnut, stilton and chicory salad, blackberry vinaigrette (V) £7
- Beer braised pigs' cheek, apple ketchup, sauerkraut, crackling £8
- Black pudding scotch egg, brown sauce, watercress £8
- Grilled Mackerel, pickled beets, watercress, maple & horseradish (GFOA) £8
- Crispy fried white bait, chilli marie rose sauce, lemon £7.5

SHARER

- Roast garlic & cranberry camembert, tomato chutney, toasted sourdough £14

ROASTS

- All served with vegetables, garlic & thyme roast potatoes, Yorkshire Pudding & gravy (GFOA)
- Garlic & thyme roast beef, shallot & horseradish chutney £20
 - Roast pork loin, apple sauce £18
 - Roast chicken supreme, cranberry & orange jam £18

SIDES £4 EACH

- Triple cooked chips (GFOA)
- Skinny fries
- Cauliflower cheese (GFOA)
- Buttered greens, toasted hazelnuts
- Roast potatoes

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.

