

Sunday Menu

Appetisers

Soup Of The Day - V Homemade soup served with warm crusty bread	4.95	Garlic Mushrooms And Toast - V Sauté mushrooms in a creamy garlic sauce served with toast	5.95
Chefs Pate Served with tossed leaf, crostini's and red onion chutney	5.95	Thai Crab Cakes Served with tossed leaf and sweet chilli sauce	6.95
Salt And Pepper Squid Squid pieces in a crispy salt and pepper coating served with tartar sauce and lemon wedges	6.95	Grilled Goats Cheese - V Served on a potato rösti with red onion chutney	6.50

Main Course

Hand Carved Sunday Roast Turkey with sausage meat, herb and apricot stuffing and pigs in blankets	Sm 8.00 Lg 12.00	Beer Battered Fish And Chips Fresh fish of the day deep fried in homemade beer batter served with chips and garden or mushy peas (GF option available)	12.95
Pork with crackling, sausage meat, herb and apricot stuffing	Sm 8.00 Lg 12.00		
Beef with Yorkshire pudding	Sm 8.50 Lg 12.95		

All served with roast potatoes, vegetables, and homemade gravy

Vegan Hot Pot - V, VG, GF Sweet potato, peppers, butternut squash and chickpeas in a rich sauce topped with mash potato	12.00	Ham, Egg And Chips - GF A brace of eggs served on hand carved Wiltshire ham with chips and garden peas	11.95
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Sweet Potato, Butternut Squash And Nut Roast - V, VG, GF Served with roast potatoes, vegetables and vegan gravy	11.95	Brunch Burger Homemade beef burger stacked with bacon, fried egg, hash brown and cheese, served with chips	14.00
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Homemade Pie Of The Day Hand made pie served with mash, chips or roast potatoes, vegetables and homemade gravy Please ask a team member for details	14.00	Goats Cheese Wellington - V Goats cheese and mushroom duxelle encased in puff pastry served with mash or chips and vegetables	12.95
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V - Vegetarian
VG - Vegan
GF - Gluten Free