



September, October, and November 2023

Sunday Sample Menu

Starters

Chicken and whisky pâté, red onion marmalade, toasted ciabatta... £7.0 (gf*)

Pan fried king prawns, garlic and chilli butter, charred lemon, ciabatta toasts... £7.95 (gf*)

Breaded brie wedges, cranberry sauce, baby leaf salad... £7.50 (v)

Cherry tomato and red onion bruschetta, basil and pine nut vegan pesto, balsamic glaze... £7.50 (ve, v)

Rosemary and garlic infused melted Camembert sharer, ciabatta, red onion marmalade... £14 (v)

Bread and olives board, warm granary baguette and ciabatta, marinated rosemary, thyme and garlic black and green pitted olives, extra virgin and balsamic, parsley butter...£8.95 (v, ve*)

Garlic ciabatta... £4, (v), **Cheesy garlic ciabatta**... £5 (v)

Sunday Roasts

Devonshire corner-cut topside of roast beef, homemade Yorkshire pudding, roast potatoes, gravy, seasonal vegetables (*our beef is served pink, but please ask if you'd prefer the beef well done*)... £16.50

Slow cooked pork belly, homemade Yorkshire pudding, roast potatoes, gravy, seasonal vegetables...£18

Homemade vegan nut roast, chestnut, almond, hazelnuts and walnuts, vegetables and herbs, vegan gravy, roast potatoes, seasonal vegetables (ve, v, gf) *ask if you'd like a Yorkshire (v)* ... £16

Roast chicken, stuffing, homemade Yorkshire pudding, roast potatoes, gravy, seasonal vegetables... £16.50

Sunday roast trio, pork belly, roast beef and roast chicken, homemade Yorkshire pudding, roast potatoes, gravy, seasonal vegetables... £19.95

Sunday side orders: Cauliflower cheese... £4.50 (v)

Mains - Two main courses for £25 (or each £12.50)

Ham, egg and chips, honey and grain mustard glazed ham, two fried eggs, chunky chips, piccalilli, leaf...£12.50

Wholetail scampi, chunky chips, chunky tartare sauce, charred lemon, garden peas... £12.50

Bhuna masala, peppers, onions, leeks, sweet potato, carrots, butternut squash and courgette in a garam masala and cumin based medium spiced tomato sauce, almond basmati, poppadum, mango chutney... £12.50 (ve, gf, v) *add chicken or prawns... £4*

Gnocchi, chestnut mushrooms, baby spinach, pine nut vegan pesto, balsamic glaze... £12.50 (ve, v) *add chicken or prawns... £4, add baked goat's cheese... £2.50*

v – vegetarian, ve – vegan, ve* - vegan with amends, gf – gluten free, gf* - gluten free with amends, Please ask your server for any additional allergen information



Puddings

'Eton-mess' tower, stacked individual meringue nests, whipped cream, strawberries, raspberries, chocolate topping, chocolate curls... £7.50 (*gf, v*)

Classic vanilla crème brûlée, raspberries, shortbread... £7.50 (*gf*, v*)

Normandy apple tart, clotted cream, raspberries... £7.50 (*v*) (*try with a glass of Sauternes 100ml... £5.95*)

Toffee and caramel cheesecake, raspberries, clotted cream... £7.50 (*v*)

Chocolate brownie, chocolate sauce, ice-cream, strawberries... £7.50 (*v*)

Sticky toffee pudding, toffee sauce, ice-cream... £7.50 (*gf* ,v*)

Cheese and biscuits, brie, stilton, goat's cheese, mature cheddar, crackers, walnuts, celery, chutney, grapes...£11 (*v*)
(*try with a glass of Late Harvest Tokaji 100ml... £9.95*)

Ice Cream and Sorbet

Ice-creams made by expert producers. Three scoops...£6

Rum and raisin, double chocolate, strawberries and cream, Madagascan vanilla, honeycomb, salted caramel, (*v, gf**),
vegan vanilla ice-cream and vegan red berry coulis (*v, ve, gf*) **Sorbet:** Mango, raspberry. lemon (*v, ve, gf*)

v – vegetarian, ve – vegan, ve - vegan with amends, gf – gluten free, gf*- gluten free with amends, Please ask your server for any additional allergen information*