



SUNDAY MENU

kitchen open 12-8pm

| LIGHT BITES & SHARERS |

FRIED PADRON PEPPERS, smoked sea salt, lemon 8.50 (vg) (gf)

PORK & CHORIZO SCOTCH EGG, crispy shallot crumb, paprika mayo 9.50

BAKED CAMEMBERT (to share), garlic & rosemary, onion chutney, toasted sourdough 12.95 (v)

*CHIPS (skin-on fries) 5.00 (*add cheese +£1.50) (v)*

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| ROASTS |

All served with crispy rosemary & thyme roasted potatoes, maple-glazed carrots, charred savoy cabbage crowned with crispy shallots, truffled celeriac & parsnip purée, cauliflower cheese gratin, giant Yorkshire pudding, rich gravy

FOUNTAIN ROAST, roast loin of pork, matured rib of beef, two pork ribs 24.50

**recommended beer style : cask pale*

MATURED RIB OF BEEF (served medium rare - or cooked to request), horseradish cream 22.50

**recommended wine : Chianti (Italy)*

ROAST LOIN OF PORK, two pork ribs, apple sauce 19.50

**recommended beer style : pale*

HALF ROAST CHICKEN, pork and herb stuffing 19.50

**recommended beer style : porter*

VEGETARIAN WELLINGTON, portobello mushrooms, spinach, butternut squash, garlic and oregano 17.50 (v)

**recommended beer style : hazy pale*

VEGAN WELLINGTON, as above - with fried artichokes and crispy cauliflower 17.50 (ve)

**recommended beer style : kernel - pale ale (ve)*

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| DESSERTS |

STICKY TOFFEE PUDDING, butterscotch bourbon sauce, vanilla ice cream 7.50 (v)

RASPBERRY & WHITE CHOCOLATE TORTE, lemon zest, vanilla ice cream, summer berry compote 7.50 (v)

VEGAN ICE CREAM, maple walnuts, berry compote, biscoff crumb £6.50 (vg)