

SUNDAY MENU

*Our dishes are freshly prepared by our skilled team of Chefs;
please ask a member of the team for our vegan menu.*

SHARERS & GRAZERS

STICKY PLATTER maple-glazed chicken wings, prawns & chorizo in garlic butter, lamb koftas, salt and pepper calamari and a stone-baked garlic flatbread £15.75

BOX-BAKED CAMEMBERT topped with pumpkin seeds, served with celery and rustic bread (v) £10.75

HANDMADE DOUGH STICKS served with garlic butter, pesto and a chipotle chilli mayonnaise (v) £5.50

STARTERS

OVEN-BAKED BUTTON & PORTOBELLO MUSHROOMS in a garlic & mature Cheddar sauce with rustic bread (v) £5.25

DUO OF PÂTÉ* coarse pork & Madeira pâté and duck liver parfait, served with Bramley apple butter, baby gherkins and rustic bread £5.75

SALT & PEPPER CALAMARI with chorizo-flavour seasoning and chipotle chilli mayonnaise £4.50

CHARGRILLED LAMB KOFTAS served with tzatziki and dressed slaw £5.50

TODAY'S SOUP with rustic bread (v) £4.25

PRAWN & LOBSTER COCKTAIL* dressed with lobster mayonnaise, served with rustic bread £5.95

DEEP-FRIED BREADED BRIE in a crispy panko crumb served with apricot chutney (v) £4.95

ROASTS

Served with Yorkshire pudding, ruffled roast potatoes, thyme roasted carrots, roasted parsnips, seasonal greens and as much gravy as you like.

ROAST SIRLOIN OF BEEF £11.50

ROAST PORK LOIN with a lemon & thyme stuffing wrapped in bacon £10.50

SLOW-COOKED LAMB SHANK seasoned with rosemary £12.95

ROAST BREAST OF TURKEY with lemon & thyme stuffing wrapped in bacon £10.50

Add: An extra Yorkshire pudding 50p | Extra roast potatoes £2.50 | Cauliflower cheese £2.50

ROASTED VEGETABLE TART kale and thyme pastry filled with butternut squash, plum tomatoes, red onion, spinach and red peppers, with a leek sauce (v) £10.50

ROAST PLATTERS

Served with Yorkshire pudding, ruffled roast potatoes, honey & thyme roasted carrots, roasted parsnips, seasonal greens and as much gravy as you like.

ROAST BEEF DUO roast beef alongside slow-cooked short rib of beef *For one* | £14.50 *For two* | £28.50

ROAST TRIO roast beef, roast breast of turkey and pork loin with lemon & thyme stuffing wrapped in bacon *For one* | £12.50 *For two* | £24.50

STEAKS

All our steaks are expertly aged for superb flavour and tenderness.

8oz SIRLOIN served with triple-cooked chips, homemade onion rings and a thyme roasted tomato. Recommended medium £14.75

10oz RIBEYE served with triple-cooked chips, homemade onion rings and a thyme roasted tomato. Recommended medium £18.95

Add: Garlic prawns £3.00 | Oven-baked garlic & cheese mushrooms (v) £2.50 | Extra Homemade onion rings (v) £2.50

Add: Béarnaise, Beef dripping sauce, Blacksticks Blue cheese or peppercorn sauce* £1.50*

BURGERS

All served with skin on fries.

7oz BRITISH BEEF BURGER served in a brioche bun, topped with smoked Cheddar, served with homemade onion rings £10.50

WAGYU BURGER premium beef, specially bred for its unique texture and mouthwatering flavour, served in a brioche bun, with a spicy tomato salsa, homemade onion rings and mixed leaf & horseradish salad £12.95

Add: Smoked Cheddar £1.00 | Sweet cured streaky bacon £1.00

SPICED CHICKPEA, AUBERGINE & SPINACH BURGER on a rustic roll, dressed with a spiced red pepper sauce, served with a pesto & tomato dip (v) £9.95

MAINS

STEAK & MUSHROOM PIE* slow-cooked beef in a red wine sauce, topped with puff pastry, served with mash, seasonal vegetables and a jug of gravy £11.50

CHICKEN & THYME PIE* in a creamy chenin blanc sauce, topped with puff pastry, served with spring onion mash and seasonal vegetables £10.50

HUNTER'S CHICKEN* chargrilled chicken breast, topped with smoked Cheddar and a 4oz gammon steak, served with triple-cooked chips and barbecue sauce £11.50

FISH & CHIPS* beer-battered cod with triple-cooked chips, mushy peas and a tartare sauce £11.50

SEARED FILLET OF SEA BASS* with crushed baby potatoes, asparagus and a lobster & samphire sauce £16.50

CAESAR SALAD dressed cos lettuce with bacon lardons, anchovies and Gran Moravia cheese, served with a stone-baked garlic flatbread £8.50

Add: Chargrilled chicken breast £3.00 | Salmon fillet £4.00 | Chargrilled halloumi £3.00

SIDES

Triple-cooked chips (v) £2.50

Sweet potato fries (v) £3.00

Baby potatoes (v) £2.50

Seasonal vegetables (v) £2.50

Dressed side salad (v) £2.50

Homemade onion rings (v) £2.50

Garlic & cheese mushrooms (v) £2.50

Tenderstem broccoli with Blacksticks

Blue cheese sauce (v) £3.00

PUDDINGS

See our pudding menu for full dish descriptions

Crumble of the day (v) £5.75

Toffee & nut trio† £6.75

Coconut milk sorbet (ve) £5.25

Trio of ice cream†* (v) £4.95

Rich chocolate tart (v) £5.25

Belgian chocolate

brownie* (v) £4.95

Eton mess (v) £5.75

Pudding tasting platter† (v) £8.95

Bramley apple pie (v) £4.95

Raspberry milkshake

cheesecake (v) £5.25

Sticky toffee pudding* £4.95

Classic vanilla crème brûlée (v) £5.25

British cheese board*† (v) £7.95

HOT DRINK AND A MINI PUDDING £4.95

Choose one of our hot drinks with one of these mini puddings. Add a liqueur to your hot drink for an extra £1.35

Treacle & pecan tart† (ve) | Eton mess (v) | Bramley apple pie (v)

Crème caramel panna cotta | Belgian chocolate brownie* (v)

We are proud to be part of the Vintage Inns family; for details of our country pubs in the Vintage Inns collection, please visit vintageinn.co.uk

* Contains alcohol. † Contains tree nuts and/or peanuts. We serve food until 10pm from Monday to Saturday and until 9.30pm on Sunday. Some of our fish dishes may contain small bones. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. All prices include VAT at the current rate. 100% of tips are retained by our team members.

(v) = made with vegetarian ingredients; (ve) = made with vegan ingredients, however, some of our preparation and cooking methods could affect this. If you require more information, please ask your server.