



SUNDAY MENU

STARTERS

STICKY CHICKEN WINGS 8.5
Korean Chilli Glaze

MARINATED OLIVES 5

HOUSE FOCACCIA 5
Veysel Extra Virgin Olive Oil, balsamic

CRISPY SQUID 9
Gochujang aoili, black sesame

TOMATO & BASIL BRUSCHETTA 5.5

HUMMUS 5
Flatbread & crudités

BAKED CAMEMBERT 9
pear & date chutney & sourdough

ROASTS

All of our roasts are served with butternut squash puree, roast potatoes, maple glazed parsnips and carrots, seasonal greens, braised red cabbage, Yorkshire pudding, gravy, cauliflower cheese

DRY-AGED BEEF STRIPLOIN 23

LAMB SHANK 27

GLOUCESTER PORK BELLY 19

CHICKEN SUPREME 19

VEGAN WELLINGTON ROAST 17

Roast butternut squash, balsamic beetroot layered with garlic spinach, slow cooked leeks wrapped in a puff pastry

KIDS ROAST 12

Choose from beef, pork or chicken

MAINS

FISH & CHIPS 19

Beer battered hake, thick cut chips, mint garden peas & tartare sauce

SAUSAGE & MASH 19

3 West Country Pork and Leek sausages, creamy mashed potatoes, roast carrots & red onion gravy

HERITAGE BURGER 18

Prime 6oz beef burger, streaky bacon, Double Gloucester cheese, cos lettuce, gherkin, tomato, house relish, house brioche bun & skin-on fries

CBLT SANDWICH 18

Grilled chicken, streaky bacon, cos lettuce, tomato, mayo, in house focaccia & skin-on fries

CHICKEN CASEAR SALAD 17

Grilled chicken, crunchy cos, anchovy dressing, Parmesan, soft boiled egg, croutons

GREEK SALAD 15

Cucumber, cherry tomato, red onion, kalamata olives, feta

7oz FLAT IRON STEAK 24

Peppercorn, skin-on fries & dressed mixed leaf salad

SIDES

SKIN-ON FRIES 4.5

ROAST MAPLE CARROTS 4

HERB CRUSTED ROAST
POTATOS 5.5

SEASONAL GREENS 5.5

BRAISED RED CABBAGE 4

MIXED LEAF SALAD 4.5

CAULIFLOWER CHEESE 5

OPTIONAL SERVICE CHARGE

Gluten Free Menu available

A discretionary service charge is added to your bill, all tips are distributed 100% to the team.