






## SUNDAY MENU

### STARTERS





STICKY CHICKEN WINGS 8.5 	MARINATED OLIVES 5	LEMON & THYME CHICKEN SKEWERS 8.5 
Korean Chilli Glaze		Garlic Mayo
CRISPY SQUID 9 	GARLIC FLATBREAD 4 	HUMMUS 7.5 
Lime, sweet chilli mayo	TOMATO & BASIL BRUSCHETTA 5.5 	Flatbread & crudités

### ROASTS







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

DRY-AGED BEEF STRIPLOIN 	22
LAMB SHOULDER 	21
GLOUCESTER PORK BELLY 	18
CHICKEN SUPREME 	18
MOROCCAN STYLE VEGAN ROAST Sweet potato, grilled vegetables, apricots, chickpeas, sweet red onion marmalade, topped with pumpkin seeds, quinoa & poppy seeds	17
KIDS ROAST 	9
Choose from beef, pork or chicken	

### MAINS

FISH & CHIPS IPA battered hake, thick cut chips, mint garden peas & tartare sauce	18
SAUSAGE & MASH 3 West Country Pork and Leek sausages, creamy mashed potatoes, roast carrots & red onion gravy	19
SIGNATURE BURGER 	18
Prime 6oz beef burger, bacon, Double Gloucester cheese, cos lettuce, gherkin, burger relish in a brioche bun & skin-on fries	
CRISPY CHICKEN SANDWICH Breaded chicken tenders, cos lettuce, tomato, creamy dijon sauce in a ciabatta & skin-on fries	18
CAEAR SALAD 	14
Crunchy cos, anchovy dressing, Parmesan, soft boiled egg, croutons	
QUINOA TABBOULEH SALAD 	14
Quinoa, parsley, mint, tomato, cucumber, pomegranate molasses	
7oz FLAT IRON STEAK 	24
Chimichurri, skin-on fries & dressed mixed leaf salad	

### SIDES

SKIN-ON FRIES 4.5 	ROAST MAPLE CARROTS 4 	ROAST POTATOS 4 
SEASONAL GREENS 5.5 	BRAISED RED CABBAGE 4 	MIXED LEAF SALAD 4.5 
	CAULIFLOWER CHEESE 5	

### OPTIONAL SERVICE CHARGE

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



## SUNDAY MENU

### STARTERS

STICKY CHICKEN WINGS 8.5   
Korean Chilli Glaze

MARINATED OLIVES 5 

LEMON & THYME   
CHICKEN SKEWERS 8.5  
Garlic Mayo

CRISPY SQUID 9   
Lime, sweet chilli mayo

GARLIC FLATBREAD 4 

TOMATO & BASIL BRUSCHETTA 5.5 


HUMMUS 7.5   
Flatbread & crudité

### ROASTS

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


DRY-AGED BEEF STRIPLOIN  22

LAMB SHOULDER  21

GLOUCESTER PORK BELLY  18

CHICKEN SUPREME  18

MOROCCAN STYLE VEGAN ROAST 17  
Sweet potato, grilled vegetables, apricots, chickpeas, sweet red onion marmalade, topped with pumpkin seeds, quinoa & poppy seeds

KIDS ROAST  9  
Choose from beef, pork or chicken

### MAINS

FISH & CHIPS 18  
IPA 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

SIGNATURE BURGER  18  
Prime 6oz beef burger, bacon, Double Gloucester cheese, cos lettuce, gherkin, burger relish in a brioche bun & skin-on fries

CRISPY CHICKEN SANDWICH 18  
Breaded chicken tenders, cos lettuce, tomato, creamy dijon sauce in a ciabatta & skin-on fries

CAEAR SALAD  14  
Crunchy cos, anchovy dressing, Parmesan, soft boiled egg, croutons

QUINOA TABBOULEH SALAD  14  
Quinoa, parsley, mint, tomato, cucumber, pomegranate molasses

7oz FLAT IRON STEAK  24  
Chimichurri, skin-on fries & dressed mixed leaf salad

### SIDES

SKIN-ON FRIES 4.5 

ROAST MAPLE CARROTS 4 

ROAST POTATOS 4 

SEASONAL GREENS 5.5 

BRAISED RED CABBAGE 4 

MIXED LEAF SALAD 4.5 

CAULIFLOWER CHEESE 5

### OPTIONAL SERVICE CHARGE



Gluten Free available

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