

## Sunday Menu

ROASTS Chefs roast: trio of roast Hereford beef, White Cobb chicken, Duroc pork 26.5

28 day aged Hereford beef, horseradish 22

Duroc free range pork belly, crackling, apple sauce 19.5

White Cobb free range chicken, pork stuffing 21.5

Beetroot, nut & butternut squash Wellington (v)(vg on request) 18.5

Kid's roast: beef, chicken, pork 10.5

All served with roast thyme carrots, maple swede, cavolo nero, sticky red cabbage, roast potatoes, Yorkshire pudding & gravy

## **SUNDAY SIDES**

Buttered mixed green vegetables (v)(gf) 6.5 | Pigs in blankets 7 | Cauliflower cheese (v) 7

SMALL Padron peppers, Maldon sea salt (vg) 8

**PLATES** 

Breaded halloumi, Louisiana hot sauce, lemon mayonnaise (v) 8.5

Hummus, crispy chickpeas, za'atar, olive oil, flatbread (v) 8.5

Croquettes, chorizo, Manchego cheese 8.5

Double fried crispy chicken, Louisiana hot sauce 9.5

Wild mushroom arancini, crematta, garlic aioli (v) 8.5

Salt & pepper squid, chilli, spring onion, aioli 9.5

LARGE British rump steak, skin-on fries, watercress, peppercorn sauce (gf) 27.5

**PLATES** 

Caesar salad, cos lettuce, boiled egg, focaccia croutons, Grana Padano (v) 13.5 add chicken 4

Coconut & chickpea curry, asparagus, pomegranate, samphire, chilli, garlic chives basmati rice (vg) 16.5 add chicken 4 | add halloumi 4 | add prawn 4

Chuck & rib double smash burger, American cheese, burger sauce, onions, pickles, skin-on-fries 17

Chicken schnitzel, new potato salad, roasted garlic herb butter 17.5

add egg 1.5

Cider battered haddock, triple cooked chips, mushy peas, tartare sauce (gf) 19

Triple cooked chips (vg)(gf) 6 | Skin-on fries (vg)(gf) 6 | Cajun fries (vg)(gf) 6.5

Rocket & Parmesan salad (v)(gf) 6.5 | Butter mixed green vegetables (v)(gf) 6.5