## STARTERS

Bloody Mary Soup 7.50 (V) • • Heritage Tomato, Worcester sauce, Celery, Tabasco

Truffle Mac & Cheese 7.50 (V) Black Bomber, Basil Crust

Chicken, Ham Hock & Pistachio Terrine 8.00 (gfa) Sourdough Toasts, Red Onion Jam

Roasted Carrot Hummus 7.50 (VE) Crispy Chickpeas, Tortilla Crisp

Salt & Pepper Calamari 8.50 👁 🖉 🛇 🏵 🖝 Lime Aioli

## PUB CLASSICS

Market Fresh Beer Battered Haddock 14.50/17.50 Chunky Chips, Peas, Homemade Tartare (add bread & butter 1.50)

House Steak Burger 17.00 Smoked Applewood, Burger Relish, Pink Coleslaw, Pickled Cucumber, Tomato, Baby Gem, Fries

Homemade Corn Burger 16.00 (VG) Vegan Smoked Applewood, Lemon Mayo, Pickled Cucumber, Baby Gem, Tomato, Fries

## SUNDAY 2 MEATS FOR ADDITIONAL £3

gluten free options available

Roasted Topside of Beef 19.50 (A) Yorkshire Pudding, Red Wine Jus

Traditional Roast Bacon Joint 18.50 \Lambda 🚺 Honey & Mustard Glaze, Pig Skin Crackling

Wild Mushroom, Spinach & Beetroot Wellington 17.00 (VE) A Truffled Pomme Puree, Kale, Veg Gravy, Marmite Glaze

EXTRAS

Pan Roasted Chicken Supreme 18.50 Sausage Stuffing, Chicken Gravy

Roast Leg of Lamb 19.50 🔥 Mint Sauce

Served with Roasted Potatoes, Carrot & Swede Puree, Braised Red Cabbage, Spring Greens



Cauliflower Cheese 🌒 🖉
Pod Vegetables
Buttered Leeks
Creamed Potatoes
Red Cabbage

THE

Pub, Bar & Restaurant

5.00	Pigs in Blankets 🕖
4.40	Yorkshire Pudding 🖝
4.00	Sage & Onion Stuffing
4.50	Gravy 🔥
4.00	

Pan Fried Sea Bass 18.50 Herbed Potato Cake, Tenderstem Broccoli, Chive Cream

28 Day Matured Sirloin Steak 26.00 Chunky Chips, Field Mushroom, Confit Tomato







5.00

1.50

4.00

1.50