

SUNDAY

NIBBLES	Marinated Olives (pb)	4.5	Warm Artisan Sourdough; whipped confit garlic butter, olive oil & balsamic (v)(pbo)	5.5
	Butchers Pork Scratchings; spiced apple sauce	4.5	Beer-Battered Pickle Fries; marmite mayonnaise	5
	Asian Spiced Pork Belly Bites; pickled shallots & toasted sesame seeds	8	Crispy Halloumi Fries; chilli & coriander jam (v)	8

STARTERS	Soup of the Day; artisan sourdough roll, whipped Maldon sea salted butter (v)(pbo)			7
	Classic Moules Marinière; artisan sourdough roll			8.5 / 16.5
	Crispy Smoked Sea Salt & Pepper Squid; aioli, grilled lemon			8
	Pumpkin & Sage Ravioli; spiced coconut cream, toasted pine nuts, Italian hard cheese (v)(pbo)			8.5 / 16.5
	British Venison & Beef Shin Terrine; lilliput capers, pickles, wholegrain mustard & mixed leaves			8.5
	Moroccan Lamb Kofta; spiced yoghurt, roasted chickpeas, black olive tapenade, pomegranate			8
	Baked Camembert For Two; rosemary, artisan sourdough, whipped confit garlic butter, red onion marmalade			17.5

ROASTS

All our roasts are served feasting style and include fluffy roast potatoes, seasonal vegetables, giant yorkshire pudding & a rich gravy.

Topside Of Beef; served pink				19.5
Slow-Roasted Pork Belly				17.5
Corn-Fed Chicken				17.5
Trio Of Roast Meats; beef, pork belly & corn-fed chicken				21.5
Vegetable Wellington of the Day (v)(pbo)				17.5

Children's portions of all roasts available - please ask a member of the team for more information.

EXTRAS

Cauliflower & Leek Cheese (v)	6	Seasonal Vegetables (v)(pbo)	4.5
Pigs in Blankets	6.5	Braised Red Cabbage (pb)	4.5

CLASSICS

Brewpoint Beer-Battered Cod & Chips; mushy peas, tartare sauce				17.5
Honey & Mustard Glazed Bacon Loin Chops; fried hens eggs, chunky chips, golden beetroot piccalilli				15.5
Homemade Shortcrust Beef Brisket Pie; mashed potato, seasonal vegetables, beef & red wine gravy ~ cheddar cheese mash +1.5 ~ ~ colcannon mash +1.5 ~ ~ wholegrain mustard mash +1.5 ~				16.5
Olde English Sausage & Mash; seasonal vegetables, red wine gravy ~ cheddar cheese mash +1.5 ~ ~ colcannon mash +1.5 ~ ~ wholegrain mustard mash +1.5 ~				13.5
Corn-Fed Tarragon Chicken Pappardelle; leeks, creamy white wine & tarragon sauce				16.5
Old Bay Celeriac Steak; warm Mediterranean pearl couscous salad, black olive tapenade, pickled fennel, verde sauce (pb)				14
Pan-Seared Seabass & Seafood Risotto; smoked salmon, mussels, king prawns, lobster bisque, Italian hard cheese, petit pois				18.5
Waldorf Salad; pink lady apple, celery, grapes, walnuts, baby gem lettuce, chive mayonnaise (pb) ~ add crispy buttermilk chicken +5 ~ ~ add blackstick blue cheese (v) +3 ~				11.5
Aromatic Thai Green Curry; coconut, pak choi, bell pepper, baby corn, sugarsnap peas, pea & coriander jasmine rice (pbo) ~ add pan-seared seabass +5 ~ ~ add corn-fed chicken +5 ~ ~ add king prawns +5 ~				12

SIDES

Skinny Fries (pb) / Chunky Chips (pb)	4.5	Mac & Cheese (v)	5.5
/ Dauphinoise Potato (v) / Buttered Mash (v)(pbo)		Green Salad; baby gem, pickled shallots, cucumber, roasted tomato, fresh herbs (pb)	4.5
Truffle & Italian Hard Cheese Fries (v)	6.5		
Beer-Battered Onion Rings	4.5		



Food allergies? Please advise your server or ask for a manager before ordering and use the QR code for full information. All dishes are prepared in a kitchen where all allergens are present, subsequently we cannot guarantee any to be 100% free of allergens. Fish and poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate. (v) vegetarian (vo) vegetarian option available (pb) plant-based ingredients (pbo) plant-based option available.