

STARTERS

Ν		В	В	L	Ε	S	
---	--	---	---	---	---	---	--

Smoked almonds (pb) (492 Kcal)	5.5
Marinated olives (pb, gif) (150 Kcal)	5
Ciabatta, balsamic & olive oil (pb) (508 Kcal)	4.5

Goats cheese brulee, cranberry & maple glaze, rustic toast (v) (378 Kcal)	8
French onion soup, Costal cheddar crouton (v) (508 Kcal)	7
Sumac hummus, toasted pine nuts, crudites & flat bread (pb) (510 Kcal)	7.5
Smoked salmon pate, pickled cucumber, rye bread (134 Kcal)	10
Pork & fennel sausage roll, English mustard (317 Kcal)	5.5
Crispy chicken bites , Korean chilli sauce, sesame seeds, spring onion (666 Kcal)	10
Crispy squid, gochujang mayo, spring onion (372 Kcal)	10
Tempura cauliflower , sticky orange tamari sauce, pumpkin seeds (pb, gif) (360 Kcal)	8.5
Devilled chicken livers, toasted sourdough (624 Kcal)	8.5

SUNDAY ROASTS

All of our roasts are served with garlic & thyme roast potatoes, seasonal veggies, a Yorkshire pudding & lashings of proper pub gravy.

Roast striploin of beef (914 Kcal)	21
Rosemary & lemon half roast chicken (1192 Kcal)	19.5
Roast pork belly, crackling (1006 Kcal)	19
Butternut squash, sweet potato & spinach wellington (pb) (994 Kcal)	17
Trio of meats, chicken, beef & pork (1222 Kcal)	28
SIDES	
Cauliflower cheese (v) (364 Kcal)	6

Caulifiower cheese (V) (304 Kcal)	0	
Pigs in blankets (523 Kcal)	7	
Sage stuffing balls (pb) (328 Kcal)	5	
All three Sunday sides (1000 Kcal)	15	

MAINS

Fillet of sea bream, leek, potato & clam chowder, crispy cavolo nero (405 Kcal)	
Spiced sweet potato & bean burger, chipotle & lime mayo, avocado, smoked applewood cheese, lettuce, slaw & fries (pb) (1102 Kcal)	14.5
House cheeseburger, burger sauce, lettuce, gherkins, coleslaw, fries (1176 Kcal)	17.5
Fish & chips, battered haddock, crushed peas, chips, tartare sauce (gif) (1050 Kcal)	17.5

PUDDINGS

Vegan chocolate brownie, vanilla ice cream (pb) (gif) (436 Kcal)	
Sticky toffee pudding, salted caramel sauce, vanilla ice cream (v) (878 Kcal)	7.5
Apple & cinnamon crumble, vanilla custard (v) (482 Kcal)	6.5
Affogato, vanilla ice cream, double espresso, lotus biscuit (v) (399 Kcal)	6.5
One scoop of ice cream, please ask our team for todays flavours (pb) (gif)	2
Cheeseboard, Colton Basset stilton, Costal cheddar, spiced pear chutney, frozen grapes, biscuits (496 Kcal)	8.5



Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. A voluntary 12.5% service charge will be added to your bill today, all of which goes directly to the team. Please ask your server to remove this if you would rather it were not added. Due to shared fryers being used in our kitchen some fried items may contain gluten, dairy, crustaceans or fish. Please speak to a member of our team if you have an allergy. **Key for Symbols: Vegetarian (v), Plant based (pb), gluten ingredient free (gif)**



175ml 250ml Bottle

175ml 250ml Bottle

WHITE WINE

Brume di Monte Pinot Grigio, Veneto, Italy Light, crisp and refreshing	7.25	10.15	29	
Long Beach Chenin Blanc, Robertson, South Africa Dry, fresh and fruity with a zippy finish	6.75	9.45	27	
Prime Cuts White, South Africa Light-bodied with subtle fruitiness	-	-	25	
l'Ormarine Picpoul de Pinet, Languedoc, France Very food-friendly, with a tangy lick on finish	-	-	35	
Torre Lapela, Vinho Verde, Portugal Has a natural delicate spritz to retain fruit freshness	8.75	12.25	35	
Pencarrow Sauvignon Blanc, Martinborough, NZ Refreshingly zingy and elegant with gooseberry notes	9.5	13.3	38	
Macon-Uchizy Talmard, Burgundy, France Classic, elegant and super-stylish 'villages' Burgundy	-	-	45	

SPARKLING

SPARKLING	125ml	Bottle	
Bolney Brut NV, East Sussex, England Traditional method and Champagne-like wine style	-	59	
Santa Fosca Prosecco DOC, Veneto, Italy Italian classic, refreshingly crisp and dry	6.5	32	
Veuve Clicquot, Reims, France	-	79	l

RED WINE

Adobe Pinot Noir Reserva, Maipo, Chile Light bodied but with lovely length stylish	8.25	11.55	33	
Peribanez Tempranillo Tinto, Castilla, Spain Deep ruby colour and spicy, bramble fruitiness	6.75	9.45	27	
Prime Cuts Red, South Africa Light-bodied with subtle fruitiness	-	-	25	
Don Silvestre Merlot, Central Chile Ripe, black cherry fruitiness and juicy finish	7	9.8	28	
Florencia Malbec, Mendoza, Argentina Plump blueberry juiciness and vanilla hints	-	-	34	
Les Coteaux Cotes du Rhone Villages, Rhone, France Brightly spicy, medium bodied and delicious	-	-	34	
Tabali Gran Reserva Malbec, Limari, Chile Elegant structure with vanilla hints, supported by ripe black fruits	9.75	13.65	39	
Fleurie La Madone, Beaujolais, France Light-bodied and delicate with bright red fruits. Can be served chilled	-	-	39	
Rippa Dori Crianza, Ribera del Duero, Spain Medium-bodied and smooth, with toasty oak hints	-	-	45	
ROSÉ	175ml	250ml	Bottle	
Piattini Pinot Grigio Blush, Italy Pale coral pink, a dry, fresh and fruity rosé with delicate aromas of red berries	7.25	10.15	29	
Cuvee Edalise Rosé, Provence, France Pale pink yumminess that lingers on the palate	10.5	14.7 Mag	42 gnum 78	
Whispering Angel Rosé, Provence, France Textbook Provencal rosé with silky delicacy	-	-	49	
El Ninot Rosado, Castilla, Spain	6.5	9.1	26	

Dry and crisp with bright freshness



Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. A voluntary 12.5% service charge will be added to your bill today, all of which goes directly to the team. Please ask your server to remove this if you would rather it were not added. Due to shared fryers being used in our kitchen some fried items may contain gluten, dairy, crustaceans or fish. Please speak to a member of our team if you have an allergy. **Key for Symbols: Vegetarian (v), Plant based (pb), gluten ingredient free (gif)**