Sunday Lunch

While you wait

Homemade Selection of Bread with caramelised shallot, olive tapenade & blue cheese butters (v) 8.95

Padron Peppers aioli (vg/gfo) 6.95

Spicy Chorizo in honey & red wine 4.95

Gambas Pil Pil prawns in garlic and chilli 7.95

Smoked Ham Hock Terrine piccalilli, smoked beetroot puree, beetroot leaves, walnut bread 12.95 Black Pudding Scotch Egg with mushroom ketchup, rocket & pine nut puree 10.95 Poached Hens Egg wrapped in spinach in ravioli, parmesan & chive veloute & truffle oil (v) 12.95



All served with Yorkshire pudding, roast potatoes, seasonal vegetables, cauliflower cheese and gravy

Roast Beef 31 day aged sirloin of beef (gfo) 21

Roast Chicken off the crown with sausage meat & sage stuffing (gfo) 18

Slow Roasted Shoulder of Lamb with rosemary & garlic (gfo) 19

Roast Pork New Forest loin of pork, sausage meat & sage stuffing and crackling (gfo) 19

Nut Roast butternut squash & cashew nut roast (v/vgo/gfo) 16



Pan Fried Cod Loin confit new potatoes, petit pois français (gf) 24.95

Roast Sunday Baguette with your choice of roast beef or roast pork, served with fries and coleslaw 14.95

6oz Grilled Steak Burger ask server for details (gfo)18.95

Spicy Mixed Bean Burger brioche bun, lettuce, tomato, gherkin, fried onion ring, fig chutney, fries coleslaw (vg/gfo) 17.95



Skinny Fries (vg/gf) 5 Hand Cut Chips (gf) 5.5 Onion Rings (vg/gfo) 5

Side Salad (vg/gf) 6.5 Buttered Green Beans and Flaked Almonds (gf) 4.5

Tenderstem Broccoli (vg/gf) 4.5 Sourdough Bread (v) 2.5 Garlic Bread (v) 4.5 add cheese £1.50