



While you wait
Selection of country
breads, roasted garlic,
olive oil & olives
(2 persons) 4.50

SUNDAY

Starters

Soup of the day, crusty bread	5.50
Baked camembert, garlic ciabatta, red onion jam (to share)	14.95
Buffalo mozzarella, garlic ciabatta, broad bean pesto	7.25
Duck, pork & pistachio terrine, rustic bread	7.25
Mussels of the day, rustic bread	7.95
Shrimp & crayfish cocktail, Marie Rose sauce	7.25
Salt and pepper calamari, sweet chilli jam	7.75

Mains

Sunday Roasts	
<i>All served with roasties, honey roast carrots & parsnips, buttered cabbage and gravy</i>	
Roasted rib-eye of beef, Yorkshire pudding	15.95
Roasted loin of pork, crackling, stuffing, apple sauce	14.95
Roast chicken, stuffing & bread sauce	14.95
Trio of sausages creamed mashed potatoes, onion gravy	12.50
Shepherd's Pie, buttered cabbage, leeks & peas	13.95
Tiger prawn, Chorizo, chilli & garlic linguini	15.25
Lentil, bean & mushroom Wellington, peppercorn sauce, celeriac & potato Dauphinoise	13.50
Beer battered fish & chips, mushy peas, tartar sauce	13.95
Honey & mustard glazed salmon filet, cashew cous-cous, kale	14.95
Welsh lamb shank, slow braised in red wine & rosemary, creamy mash, buttered cavalo nero	16.75
8oz 28 day aged British fillet steak, French fries, chargrilled tomato & Portobello mushroom.	25.00
Choice of Stilton or Pepper sauce 1.00	

Tastes of Autumn	
Porcini & wild mushroom risotto, spinach & artichoke crisps	13.50
Mussels of the day, fries & rustic bread	14.95

Sides all at 3.75

Cauliflower cheese	Honey glazed carrots	Chilli broccoli	Crispy green salad
Sweet potato fries	French fries	Macaroni cheese	

