

SUNDAY

WHILE YOU WAIT

GARLIC PIZZETTE with rocket and shaved Gran Moravia cheese (v) £6.95
ARTISAN RUSTIC BREADS with olive oil & balsamic vinegar, Nocellara olives and English salted butter (v) £6.50
NOCELLARA OLIVES (ve) £2.95

SHARERS

CARNE PLATTER Southern fried buttermilk chicken with katsu sauce, lamb koftas, crispy sweet chilli pork cheek, spiralised carrot salad and garlic flatbread £16.95
BAKED CAMEMBERT topped with roasted seeds, with rustic toast and a spiced fruit & sloe gin chutney (v) £12.95
MEZZE PLATTER Roasted lentil falafels, beetroot houmous with omega seed sprinkle, miso sesame aubergine, Lebanese-style dip, spiralised carrot salad, coconut tzatziki and flatbread (ve) £13.50

STARTERS

SCALLOPS OF THE DAY Ask for today's specials, price of the day
DEEP-FRIED BRIE in panko breadcrumbs with a spiced fruit & sloe gin chutney (v) £6.50
TEMPURA MUSHROOMS Crispy mushrooms with a soy, lime & ginger dip (v) £6.95
OVEN-BAKED KING PRAWNS & LOBSTER in a garlic butter, served with rustic bread £8.50
SOUP OF THE DAY with ciabatta and English salted butter (v) £6.50
SALT & SZECHUAN PEPPER SQUID with aioli £7.25
TRUFFLED GOATS' CHEESE on sweet chilli beetroot, with diced pear, an orange & honey dressing and a rice paper cracker (v) £7.50
LAMB KOFTA SALAD with plum tomato, roasted red pepper, cucumber & mint salad and coconut tzatziki £6.95
DUCK LIVER & PORT PARFAIT with a spiced fruit & sloe gin chutney, served with rustic toast £7.75

ROASTS

All our meat roasts are served with smoked beef dripping roasted potatoes, seasonal greens, roasted root vegetables, Yorkshire pudding & bottomless gravy.

TRIO OF ROASTS Beef, pork and chicken, with crackling and stuffing wrapped in bacon £17.95
ROAST RIB OF BEEF with coarse-grain mustard seasoning £15.95
ROAST CHICKEN with bread sauce and stuffing wrapped in bacon £13.95
ROAST PORK LOIN with crackling and stuffing wrapped in bacon £13.95
FIG & DOLCELATTE NUT ROAST with roasted potatoes, seasonal vegetables, Yorkshire pudding, honey-roasted apple and onion gravy (v) £12.95
ROAST LAMB RUMP with stuffing wrapped in bacon £17.95
Add: Cauliflower cheese (v) £3.25 | Stuffing wrapped in bacon £3.50

SIDES

Rocket & Gran Moravia cheese salad (v) £3.50	Twice-cooked chunky chips (v) £3.50	Tenderstem broccoli, asparagus & green beans in a soy glaze (ve) £3.95
Dressed house salad (ve) £3.50	Fries & aioli (v) £3.50	Sweet potato fries with Gran Moravia cheese & rosemary (v) £3.95
Crispy onion rings (v) £3.50	Potato dauphinoise (v) £3.95	Classic mac & cheese (v) £3.95

STEAKS

*Experience our new steak collection, featuring three premium cuts, expertly aged for superb tenderness and flavour.
Served with twice-cooked chunky chips, roasted mushroom, confit tomato and parsley butter.*

10oz RIB-EYE STEAK Juicy in texture and bursting with flavour, recommended medium £23.95
8oz RUMP STEAK Firm in texture and rich in flavour, recommended medium £18.95
7oz FILLET STEAK Lean, tender and delicate in flavour, recommended rare £25.95

Add Steak Sauces:

Peppercorn sauce / Béarnaise sauce /
Beef dripping sauce / Red wine jus £1.95

Add: Crispy onion rings £3.50
King prawns & garlic butter £3.95

TURN OVER FOR MORE MAINS, BURGERS AND DESSERTS...

ALLERGEN & DIETARY INFORMATION:

All our food is prepared in a kitchen where cross-contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request, this is also accessible via the menus section of our website, where you can filter by the 14 major allergens. If you have a question, food allergy or intolerance, please let us know before placing your order. Dishes containing fish and hand-pulled chicken may contain small bones. Some of our dishes contain alcohol; please ask a member of staff for further information. (v) = made with vegetarian ingredients; (ve) = made with vegan ingredients; however, some of our preparation and cooking methods could affect this. The nutritional information for our menu is provided as a guide. It is calculated using average values and is based on a typical serving size. If you require more information, please ask your server. Please note an optional 10% service charge will be added to the bill for tables of 6 or more.

BURGERS

All our burgers are served in a sesame seeded bun, with a gherkin on the side.

OUR DIRTY BURGER Prime beef burger with crispy bacon, lashings of cheese, beef dripping sauce and fries £15.95

PRIME BEEF BURGER with smoked Irish cheddar, lettuce, tomato, burger sauce and fries £13.95

PLANT-BASED BURGER served with coconut tzatziki, slow-roasted tomato sauce and lettuce (ve)

Served with your choice of a house salad (ve) or fries (v) £13.95

Add: Bacon / Chorizo £2.00

Flat mushroom (v) /

Classic mac & cheese (v) £1.50

Grilled halloumi (v) £3.00

King prawns & garlic butter £3.95

MAIN COURSES

SEARED SEA BASS FILLETS on ribbons of courgette marinated in lemon, with asparagus, baby potatoes, tenderstem broccoli and a vermouth velouté £17.95

CHICKEN, LEEK & CRÈME FRAÎCHE PIE topped with ham hock crumb, served with mashed potato and green vegetables £15.25

FRESHLY BEER-BATTERED LINE-CAUGHT COD with twice-cooked chunky chips, minted pea purée and tartare sauce £13.95

SLOW-ROASTED TOMATO, BASIL & ALMOND BAKE with roasted sweet peppers, oyster mushrooms and a slow-roasted tomato dressing (ve) £12.95

BUTTERMILK SOUTHERN FRIED CHICKEN stuffed with 'nduja sausage, with sweet potato fries, apple salad and lemon aioli £15.95

STIR-FRIED BEEF FILLET SALAD with cucumber, tomato, red onion, spring onions, coriander, red chilli, and a soy, lime & ginger dressing £13.50

WHOLEFOOD SALAD with black rice, quinoa, avocado, broccoli, spinach and seeds, with a pineapple, lemongrass & ginger dressing (ve) 1556kJ/370kcal £10.50

Add: Goats' curd (v) £2.00 | Chargrilled chicken breast £4.00 | Lamb koftas £3.50 | Grilled halloumi (v) £3.00 | Pan-fried salmon £5.00

SIDES

Rocket & Gran Moravia cheese salad (v) £3.50

Dressed house salad (ve) £3.50

Crispy onion rings (v) £3.50

Twice-cooked chunky chips (v) £3.50

Fries & aioli (v) £3.50

Potato dauphinoise (v) £3.95

Tenderstem broccoli, asparagus & green beans in a soy glaze (ve) £3.95

Sweet potato fries with Gran Moravia cheese & rosemary (v) £3.95

Classic mac & cheese (v) £3.95

DESSERTS

MELTING CHOCOLATE & PEANUT BOMB filled with sticky toffee pudding and peanut butter cream. Served with Bourbon vanilla ice cream & hot salted caramel sauce (v) £8.50

TIRAMISU A classic Italian 'Pick me up'. A light sponge soaked in coffee liqueur, with mascarpone cream & cocoa (v) £6.95

NEW YORK-STYLE BAKED VANILLA CHEESECAKE with a forest fruit compote and whipped cream (v) £6.95

WARM BELGIAN CHOCOLATE BROWNIE with Bourbon vanilla ice cream (v) £6.75

VANILLA CRÈME BRÛLÉE served with home-baked sultana & oatmeal biscuits (v) £6.25

ICE CREAM & HOME-BAKED TRIPLE CHOCOLATE COOKIE Choose three scoops from Bourbon vanilla, pecan praline, double chocolate or strawberry (v) £5.50

ETON MESS Crisp crushed pink meringue and strawberries bound in whipped cream (v) £6.95

APPLE & RHUBARB CRUMBLE topped with a demerara sugar crumb served with custard (v) or with soya vanilla custard (ve) £5.95

STICKY TOFFEE PUDDING with Bourbon vanilla ice cream (v) £6.95

BLACKCURRANT MOUSSE on a biscuit base, served with crushed mango and fresh strawberries (ve) 300kcal or less £6.95

THE HOUSE SHARER Chocolate brownie, baked vanilla cheesecake, strawberry Eton mess, Bourbon vanilla ice cream cookie sandwich £11.95

BRITISH CHEESE BOARD Shepherds Purse Yorkshire Blue, Lubborn Somerset Camembert, Belton Farm Red Leicester and Isle of Man vintage cheddar with a selection of Fudge's nut & mixed seed biscuits, grapes, celery and chutney (v) £7.95 *Enjoy a glass of port with your cheese* £3.00

MINI DESSERT & A HOT DRINK Choose from Belgian chocolate brownie, baked vanilla cheesecake or apple & rhubarb crumble (v) 350kcal or less £5.25

HOT DRINKS

AMERICANO £2.50

CAPPUCCINO £2.75

FLAT WHITE £2.75

LATTE £2.75

DOUBLE ESPRESSO £2.75

HOT CHOCOLATE £2.75

CHAI LATTE £2.85

Coconut and soya non-dairy alternatives are available.

SELECTION OF TEAS

English Breakfast, Organic Peppermint, Organic Earl Grey, Lemongrass & Ginger, Organic Sencha Green Tea, Organic Rooibos and Mango Tango £2.50

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