

SUNDAY



BAR SNACKS

Crispy squid with aioli (Gf)	£6
Houmous, olives & garlic flatbread (V)	£6

STARTERS & SHARING BOARD

Seasonal soup & crusty bread (V)	£6.5
Torched goat's cheese, roasted pumpkin & beets, pomegranate jewels & crunchy dukkah (V)	£8
Steamed Cornish mussels, lemongrass, coconut, ginger, lime, chilli & coriander with crusty bread	£8.5
Chicken liver parfait & plum chutney	£8.5
Rosemary & garlic baked camembert, seasonal chutney & crusty bread (V)	£15

Our food and drink is prepared in food areas where cross contamination may occur and our menu descriptions are not guaranteed to include all ingredients. If you have any questions, allergies or intolerances please let us know before ordering. Substitutions are available to support dietary needs.

MAINS

Beer battered haddock, chips, minted pea puree & tartare sauce (Gf)	£16
Prime grilled short rib burger with smoked bacon, cheddar cheese, house relish & skin on fries	£15.5
Grilled aubergine, field mushroom & Chimmichurri burger, tomato relish with skin on fries (Ve) Add halloumi + £2 (V)	£12.5
Classic fish pie with salmon, cod, smoked haddock, king prawns & mussels topped with buttery mash, served with seasonal greens	£16.5

ROASTS

All our roasts are served with Yorkshire pudding, roast potatoes, cauliflower cheese, seasonal vegetables & gravy.

Roast Sirloin of beef £19

Roast corn-fed chicken breast, sausage meat & chesnut stuffing £17

Spinach, leek & sweet potato Wellington (V) £14

Add pigs in blankets £3.95

SIDES

Colcannon mash (Gf)	£4	Buttered leeks & greens (Gf)	£4
Truffle & parmesan fries (Gf)	£4	Chunky chips (V) (Ve) (Gf)	£4

DESSERTS

Sticky toffee pudding, salted toffee sauce & vanilla ice cream (Gf)	£7
Cinnamon mascarpone panna cotta & poached winter fruits (Gf)	£6.5
Belgium double chocolate brownie, salted caramel ice cream & chocolate sauce (Gf)	£7.5
Selection of Marshfield farm ice creams (Gf) or sorbet of the day (Ve)	2 scoops £4.5 / 3 scoops £6