



- STARTERS -

Soup of the day, chunky bread
5.00

Chicken terrine, spiced tomato
chutney, crustini, salad leaves
7.00

Double baked cheese soufflé, parmesan
cream sauce, parmesan crisps
7.00

Pan seared scallops, taramasalata,
avocado, croutons, grated salmon,
pickled green strawberries (GF)
9.95

Grouse breast, wild mushroom,
parsnip puree, salad leaves, prune jus
7.00

Salt & pepper calamari,
lemon mayo 5.50

- SHARERS & PLATTERS -

Artisan bread, house butter, rapeseed oil
& aged balsamic vinegar 6.50

Whole baked camembert with rosemary & garlic,
red onion chutney, toasted bread 13.00

- SUNDAY ROAST -

All served with seasonal vegetables, duck fat potatoes, lashings of
gravy and now with bottomless homemade Yorkshire puddings

Supreme of chicken
15.00

Rosemary & garlic
Striploin of beef
16.50

Roasted leg of lamb
15.50

Side of extra duck fat roasted
potatoes 3.50

All meat roast
18.50

Red lentil bake (V)
10.00

- MAINS & PUB CLASSICS -

Venison fillet, roasted plum, baby
parsnips, purple & yellow cauliflower,
kale, toasted pumpkin seeds, jus
19.50

“Good Old Boy” battered
haddock, hand-cut chips, pea
puree, tartare sauce, lemon
13.95
(GF Available)

Homemade spinach &
pea risotto
14.50

The Bunk Inn burger – beef, Cajun
chicken or halloumi with skinny
fries, homemade slaw 13.95
*Add bacon / smoked cheese /
fried egg for 1.00*

Stone bass, pak choi, samphire,
cauliflower, spring onion, red curry
sauce
18.00

Lentil, curried baby aubergine,
maple glazed chicory, sweet
potato puree (VE)
15.00

- SIDES -

Handmade Onion Rings 4.00

Mixed salad bowl 3.50

Triple cooked hand-cut chips
3.50

Skinny-cut fries 3.50

Steamed seasonal vegetables 3.00