

# Sunday Sample Menu

## Starters

- Soup of the day, croutons, warm bread roll 7.00 **V GFO**  
Creamy garlic mushrooms, toasted sourdough, rocket salad 7.75 **V GFO**  
Cumin roasted carrots, tahini, pomegranate, coriander 7.50 **Ve GF**  
Beetroot cured trout, horseradish cream, pickled fennel, roasted beetroot 9.00 **GF**  
Smoked ham hock terrine, broad beans, piccalilli, melba toast 8.50 **GFO**  
Celeriac croquette, plum ketchup, herb oil, watercress salad 7.50 **V**  
Breaded scampi, tartare sauce 8.00

## Mains

- Staffordshire roast beef served pink, Yorkshire pudding 19.75  
Roast loin of pork, sage & apricot stuffing 18.75  
Half & half pork and beef served pink, Yorkshire pudding, sage & apricot stuffing 21.75  
Vegetable Wellington 17.75 **Ve**  
*(All served with roast potatoes, braised carrot, seasonal veg & roast gravy)*
- Battered haddock, tartare sauce, minted crushed peas, lemon, triple cooked chips 19.00 **GF**  
10 oz D cut gammon, pineapple, fried hens' egg, garden peas, triple cooked chips 18.75 **GF**  
Beef bourguignon, smoked bacon, onions, carrot, creamed potatoes, green beans 22.50 **GF**  
Sticky miso tofu, noodles, tenderstem broccoli, spring onions, pickled chillies 18.00 **GFO Ve**  
Spinach & ricotta gnudi, Tuscan tomato sauce, cannellini beans, herb oil, parmesan 18.50 **V**  
Double smashed beef burger, American cheese, burger sauce, bacon, dill pickle, shredded lettuce, brioche bun, lime & cabbage coleslaw, French fries 18.50  
Crispy enoki mushroom burger, burger sauce, shredded lettuce, dill pickle, brioche bun, cabbage & lime slaw, French fries 17.50 **Ve**  
7oz flat iron steak cooked medium-rare, French fries, peppercorn sauce 23.50 **GF**

## Make the most of your roast!

- Side of vegetables £3.50 | Roast potatoes £3.50 | Cauliflower cheese £4.50  
Yorkshire Pudding £1.00 | Sage & apricot stuffing £2.00

## Desserts

- Mulled orange posset, caramelised figs 7.00 **GF**  
Rum & raisin chocolate brownie, chocolate shard, vanilla ice cream 8.50 **GF**  
Raspberry Bakewell tart, fruit coulis, vanilla ice cream or custard 8.50 **GF**  
White chocolate & raspberry cheesecake, raspberry coulis 8.50  
Vegan sticky toffee pudding, caramel sauce, vegan vanilla ice cream 7.50 **GF Ve**  
Spiced plum, cherry & vanilla trifle, Chantilly cream, sponge fingers 7.50  
Trio of ice cream or sorbets 6.00 **GF**