

# Sunday Sample Menu

## Starters

- Soup of the day, croutons, warm bread roll 7.50 **V GFO**
- Creamy garlic mushrooms, toasted sourdough, rocket salad 7.75 **V GFO**
- Harissa spiced falafel, vegan yoghurt, pomegranate molasses, mint salad, roasted seeds 7.50 **Ve GF**
- Crayfish potato cake, sriracha butter emulsion, Thai pickles 11.50
- Duck & pork rillettes, blood orange compote, pickled celery, brioche melba toast 8.75 **GFO**
- Roast baby beetroot salad, burrata, toasted hazelnut, balsamic, rocket 8.50 **V GF**
- Breaded scampi, tartare sauce 8.50

## Mains

- Staffordshire roast beef served pink, Yorkshire pudding 19.75
- Roast loin of pork, sage & apricot stuffing 18.75
- Roast chicken, sage & apricot stuffing 19.25
- 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 fish, 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**
- Crispy beef, white rice, black bean sauce, sauteed onions & peppers, crispy Nori cracker 20.00
- Smoked keel, mint & pea risotto, pangritata, lemon & wild garlic, mascarpone 17.50 **V GFO**
- (Add chicken 6.00)
- Aubergine schnitzel, Baba Ghanoush, shredded cabbage salad, lemon & caper gremolata 17.75 **Ve GF**
- 8oz beef burger, melted Gruyere cheese, truffle mayo, beer onions, shredded lettuce, brioche bun, French fries 19.50
- Crispy oyster mushroom burger, wild garlic aioli, shredded lettuce, brioche bun, French fries 17.50 **V**
- 7oz flat iron steak cooked medium-rare, French fries, green beans & shallots, Béarnaise 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

- Dark chocolate mousse pot, salted caramel base 8.75 **GF**
- Apple, blackberry & gin crumble, vanilla ice cream 7.50 **GFO** (Vegan option available)
- Raspberry Bakewell tart, fruit coulis, vanilla ice cream or custard 8.75 **GF**
- Biscoff cheesecake, caramel sauce 8.50
- Sticky toffee pudding, caramel sauce, vanilla ice cream 7.50 **GF**
- Lemon curd profiteroles, Chantilly cream 7.50
- Trio of ice cream or sorbets 6.00 **GF**