



SUNDAY MENU

STARTERS

Pastrami cured salmon - £8.75

With pickled kohlrabi, capers, beetroot & cornichons

Creamy garlic mushrooms and spinach - £7.25

Served with homemade focaccia V DF VG

Buffalo cauliflower bites £6.95

Served with BBQ sauce and mix leaves salad

Duck liver and pork pate - £6.95

*Orange cognac mixed pate served with homemade focaccia,
butter & mixed salad*

Soup of the day - £6.50 V

Homemade focaccia and butter

Salt and pepper calamari - £7.25

Served with sweet chilli sauce and mixed salad

Homemade focaccia bread - £6.50

With mixed Italian olives, balsamic olive oil

Duo of cheeses - £15.50 (to share)

*Baked Camembert and breaded Brie
served with celery, garlic, rosemary, onion chutney & focaccia bread*

MAIN COURSE

Trio of roast (Beef, Pork & Turkey) - £19.95

Roast sirloin of beef - £17.95

Roast leg of lamb - £19.95

Roast turkey breast - £16.95

Roast loin of pork - £16.95

Nut roast - £16.95 * GF V

Beetroot and butternut squash wellington - £16.95 * V

**(Vegan without the Yorkshire pudding)*

*All roasts are served with buttered seasonal vegetables, cauliflower cheese & a jug of extra gravy
Yorkshire pudding, thyme, rosemary and garlic roast potatoes*

PUDDINGS

Chocolate fudge cake - £7.25

With pouring cream

Mixed berry & white chocolate Eton mess - £7.25 GF

Apple and berry crumble - £7.25 GF DF VG

With custard or vegan custard

Sticky toffee pudding - £7.25

With clotted cream

White chocolate chip brownie - £7.50

With vanilla ice cream

Lemon posset - £6.75 GF

With raspberry sorbet

Coconut milk rice pudding - £6.95 V DF GF

With homemade berries compote

Selection of ice cream - £2 per scoop GF

Strawberry, chocolate, vanilla, salted caramel, honeycomb

Cheese board - £12.00

Brie, blue Stilton, Black Bomber served with celery, grapes, crackers and chutney

SUNDAY SPECIALS

Whole baked Bibury rainbow trout - £22.50

Baby potatoes, broccoli, samphire, fine beans & salsa verde GF

Slow cooked lamb shank - £23.50

In a rich mint gravy with mash and green peas

Beef burger - £15.95 **

Grilled chicken burger - £15.95 **

Wagyu burger - £17.95 **

*** All our meat burgers are served in a toasted brioche bun, bacon, Monterey Jack, slaw, relish, crispy onion & fries*

Bean and beet burger - £14.50 V DF

Beetroot, bean and bulgur wheat

Toasted brioche bun with sprout slaw, red onion marmalade & fries

8oz sirloin steak - £22.50

10oz ribeye steak - £25.50

Fillet steak - £28.00

Served with chunky chips and mixed salad GF

For £2.50 add : peppercorn, blue cheese, bearnaise sauce or garlic butter

Chicken Caesar salad - £15.95

Baby gem lettuce, bacon, anchovies, croutons, boiled egg, parmesan and Caesar dressing

Goat cheese rainbow beetroot salad - £14.95

Three colours beetroot, mix lettuce, rockets, sun-dried tomatoes, fresh red onions, goat cheese pearls, sprinkled with pine nuts (add chicken for £2.50)

CHILDREN'S MEALS

All children's meals are served with choice of peas or beans - £8.95

Farm Beef Burger & Fries

Bacon & cheese toppings £1 each

Cheese & Tomato Pizza V

Chicken Nuggets

Ice lolly or scoop ice cream with every child's meal

***Child portions are available for the Sunday Roast dishes in the Main Course overleaf.
Please ask a member of our waiting staff.***

DF = Dairy Free - GF = Gluten free - VG = Vegan - V = Vegetarian

**Some dishes can be adapted to be gluten free & dairy free upon request*

GF* = Gluten Free - VG* = Vegan - V* = vegetarian

If you have a food allergy or intolerance, please let us know before ordering.