



## SUNDAY MENU

### TWO COURSES £19.50

#### Starters

- Roasted carrot & coriander soup
- Prawn & avocado cocktail, bloody Mary sauce, Melba toast
- Ham hock, balsamic onion & parsley terrine, piccalilli, toasted sourdough
- Black pudding, caramelized onion, confit apple & poached egg salad, grain mustard vinaigrette
- Black figs & serrano ham with Dolcelatte cheese, chicory leaves, roasted walnuts, poppy seed dressing
- Cod & salmon fishcake, pickled fennel, cucumber & rocket, hollandaise
- Sautéed wild mushrooms & roasted celeriac on toast, rocket & parmesan

#### Main Courses

- Roast rump of West Country beef, Yorkshire pudding & roast potatoes - **£2.00 supplement**
- Roasted Leg of Lamb, pine nut & herb stuffing, roast potatoes, rosemary & garlic gravy
- Twice cooked pork belly, mustard grain mash, kale, crackling, apple compote, sage jus
- Roast chicken, chipolata, pine nut & herb stuffing, bread sauce, roast potatoes
- Carrot & cashew nut roast, roasted potatoes, glazed parsnips, vegetarian gravy
- Braised Gressingham Duck legs, parsnip mash, wilted spinach, red wine jus
- Chicken, leek and pea puff pastry pie, roast potatoes and gravy

#### All above served with fresh vegetables

- Keralan roasted vegetable & coconut curry, brown basmati rice
- Grilled fillet of sea bream, courgetti, lemon & herb potato cake, pesto, crispy capers & fennel

#### Cauliflower & broccoli cheese gratin (enough for two to share) £4.50

#### To Share

- Hot garlic ciabatta, roasted red pepper & tomato dip.....**£4.95**
- Oven baked Camembert with rosemary, garlic & white wine, apricot chutney, warm ciabatta.....**£10.95**
- Marinated olives, sun blushed tomatoes & feta, Padron peppers, cumin roasted carrots,  
Beetroot houmous, tzatziki, warm flat bread..... **£11.50**

#### Sandwiches & wraps – Served with a choice of soup, salad, or home-cut chips until 5pm

- Salmon, chive crème fraîche, cucumber, rocket - granary ..... **£8.75**
- Coronation chicken, iceberg lettuce, minted yoghurt, toasted almonds – soft wrap ..... **£8.50**
- Avocado houmous, courgette, red pepper, baby spinach & pesto – granary ..... **£7.95**

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- Fish & chips – home battered fillet of today’s fresh fish with chips & mushy peas ..... **£13.95**
  - Connisbee’s Cumberland sausages, Colcannon mash, onion gravy & crispy shallots ..... **£12.95**
  - Artichoke, green olive & sun blush tomato linguini, caper, garlic & lemon dressing,  
toasted pinenuts, sun blush tomato focaccia croutons ..... **£13.95**
  - Gourmet burger with smoked streaky bacon, Applewood-smoked cheddar & burger sauce,  
or veggie stack option of field mushroom, red pepper, sweet potato, halloumi & roasted onions  
Both served with home cut chips and winter vegetable & apple coleslaw ..... **£13.95**
  - 10oz – 21 day aged West Country rib-eye steak, home-cut chips, slow roasted tomatoes,  
onion rings, green peppercorn sauce..... **£22.95**
  - Roasted Cod fillet, parsley & lemon crust, tenderstem broccoli, creamy mash, mussel & parsley sauce ..... **£15.50**
  - Cumin roasted carrot & chickpea salad, beetroot houmous, omega seeds, orange ginger dressing..... **£9.95**

#### Other sides - Colcannon mash – Home cut chips **£3.95**

Rocket & Parmesan salad - Mixed salad - Padron Peppers **£3.95**

*Allergy information is available, please ask a member of our team*