



LIGHT BITES

Olives 4.50 (V) (GF)

Warm Rustic Bread 6.95 (V) Balsamic & Olive Oil

TO START

Soup of the day 7.50 (G) (V) warm rustic bread

Smoked haddock & salmon fishcake 8.95 (G) langoustine bisque, herb salad

Crispy pork belly 9.50 apricot glazed Gloucestershire old spot pork, fennel & herb slaw, Korean BBQ sauce

Mushrooms on toast 8.50 (VOA) mushrooms, garlic & shallot cream, chives on toasted sourdough

Bloody Mary prawn cocktail 9.50 (G) a classic with a twist, prawns with a bloody Mary inspired sauce, croutes

Whole baked camembert to share 16.00 (G) sweet chilli, roast garlic & rustic bread

SUNDAY ROAST

The finest meat sourced from the award-winning Aubrey Allen Butcher, served with roast potatoes, seasonal vegetables & rich gravy.

- Dry Aged Topside of Beef, Yorkshire pudding
- Free Range Roasted Pork Loin, stuffing, roasted apple & crackling
- Free Range half roast Chicken on the bone, stuffing
- Duo Roast – Beef & Pork 24.50
- No Roast 16.50 (V) everything but the meat
- Beetroot wellington 17.50 (V) served with roast potatoes, seasonal vegetables and veggie gravy.

MAINS

Fish and chips 18.50 (G) crispy golden beer-battered fish, chunky chips, mushy peas, homemade tartar sauce

Sausage & Mash 18.50 (G)(VOA) braised red cabbage, mashed potato, crispy shallots, silver skin onions, gravy

Roasted cauliflower steak 17.50 (V) cauliflower ketchup, crispy rice, coconut curry sauce & pickled grapes

SIDES

Braised red cabbage 6.00	Cauliflower for one 5.00	Stuffing (3 pieces) 5.00
Seasonal vegetables 6.00	Yorkshire pudding 1.75	Cauliflower cheese to share 7.50

(V)- Vegetarian, (GF) Gluten free, (G) Modified gluten free, (VOA) Vegan option available.

Please inform a member of staff of any food allergies or special dietary requirements. Our food is prepared in a small kitchen where allergens are present, therefore we cannot guarantee complete separation.