

SUNDAY BEST WITH US

We take Sunday roasts seriously. Every week, you'll find at least three delicious options on the menu, each served with all the glorious trimmings you'd expect. It's a timeless favourite for good reason. Long may it reign.

STARTERS

Garlic & Paprika King Prawns, Roasted Tomatoes, Sourdough	11.50
Today's Soup, Ciabatta – See Blackboard (<i>pb</i>)	7.75
Ham Hock, Leek & Cheddar Croquettes, Apple & Raisin Chutney	9.50
Wild Mushrooms, Garlic & Parsley, Sourdough (<i>v</i>)	9.00

MAINS

14-hour Braised Beef & Ale Pie, Buttered Mash, Greens & Gravy	18.75
Sri Lankan Sweet Potato, Spinach & Chickpea Curry, Coconut Sambal, Basmati Rice & Chapati (<i>pb</i>)	16.25
Pan-fried Sea Bream, Ssamjang Cabbage, Miso Butter Sauce, Sesame & Chilli	24.00
Venison Shepherd's Pie & Seasonal Greens	23.50
Aubrey Allen's 8oz Rump Cap, Chips & Watercress + <i>Béarnaise</i> (<i>v</i>) or <i>Peppercorn</i>	25.00 3.00
Harissa Cauliflower, Buckwheat, Chickpeas, Baby Spinach & Preserved Lemon (<i>pb</i>) + <i>Ham Hock</i> 4.00 or <i>Feta</i> 3.75 (<i>v</i>)	15.50

SIDES

Chips or Fries (<i>pb</i>)	5.25
Seasonal Greens, Garlic Butter (<i>v</i>)	4.95
Mac & Cheese (<i>v</i>) + <i>Truffle</i> (<i>v</i>) 1.00	5.25
Onion Rings (<i>pb</i>)	4.95

PUDDINGS

Bramley Apple Crumble, Custard (<i>v</i>)	8.00
Rhubarb & Stem Ginger Cheesecake, Crumble (<i>v</i>)	8.75
Chocolate Fondant, Cherry Compote & Chantilly Cream (<i>v</i>)	9.50
Apple Tarte Tatin, Vanilla Ice Cream (<i>pb</i>)	8.50
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream (<i>v</i>)	9.00
Mini Chocolate Brownie & your choice of Coffee or Tea (<i>v</i>)	6.95
Jude's Ice Cream & Sorbet (<i>v</i>) Choose Three: <i>Madagascan Vanilla</i> , <i>Strawberry</i> , <i>Chocolate</i> or <i>Caramel Cookie Dough Ice Cream</i> , <i>Raspberry</i> or <i>Lemon Sorbet</i>	7.50

NIBBLES

Spiced Gordal Olives (<i>pb</i>)	4.95
Warm Sourdough & Salted Butter (<i>v</i>)	6.75
Halloumi Fries, Honey & Chilli Dip (<i>v</i>)	7.50
Gochujang Chicken Wings, Spring Onion & Sesame Seeds	7.25
Tempura Squash Fries, Truffle Cheese Dip (<i>v</i>)	7.00
Houmous & Salt-baked Beetroot, Molasses, Pomegranate, Flatbread (<i>pb</i>)	6.75
Whole Baked Camembert, Garlic & Thyme, Chutney, Warm Ciabatta (<i>v</i>)	16.50

ROASTS

*All Served with Roast Potatoes, Seasonal Vegetables,
Roasted Roots, Yorkshire Pudding & Jugs of Gravy.*

Aubrey Allen's Dry-aged Topside of Beef	23.50
Jimmy Butler's Free-range Pork & Crackling	22.00
Free-range Chicken Supreme	22.50
Vegetarian Wellington – Artichoke Heart, Spinach, Emmental & Pine Nuts (<i>v</i>)	19.00

MAKE THE MOST OF YOUR ROAST

To Share - Cauliflower Cheese (<i>v</i>)	7.50
Free-range Pork & Sage Stuffing	5.50

BRITISH CHEESE

Served ripe & ready with Chutney, Apple & Peter's Yard Crackers

All Five Cheeses	15.50
Any Three Cheeses	11.50
A Smidgen of Cheese	5.50
<i>Baron Bigod</i> (<i>v</i>)	
<i>Tor Goat's</i> (<i>v</i>)	
<i>Yarlington</i> (<i>v</i>)	
<i>Isle of Mull Cheddar</i>	
<i>Cornish Blue</i> (<i>v</i>)	

(*v*) Vegetarian | (*pb*) Plant-based | Gluten-free Menu Available

Please note — some items may be cooked in multi-purpose fryers.

Allergens: If you'd like more information about a dish, please ask a member of our team. As our dishes are prepared in busy kitchens that handle all allergens, we cannot guarantee that any dish is completely free from allergens. An optional 10% service charge will be added to parties of six or more.