



## Sunday Sample Menu June July 2024

### Starters

**Duck, orange and cognac pate**, red onion chutney, salt and black pepper ciabatta toasts... £8 (gf\*)

**King prawns**, pan-fried garlic and chilli butter prawns, charred lemon, salt and black pepper ciabatta toasts... £8.50 (gf\*)

**Homemade breaded brie wedges**, cranberry sauce, mixed leaf... £8 (v)

**Vegan bruschetta**, tomato, red onion and basil and pine nut vegan pesto, balsamic... £8 (ve, v)

**Rosemary and garlic infused melted Camembert sharer**, ciabatta, red onion marmalade... £14 (v)

**Bread and olives board sharer**, warm granary baguette and ciabatta, marinated rosemary, thyme and garlic black and green pitted olives, extra virgin and balsamic, parsley butter...£9 (v, ve\*)

### Sunday Roasts

**Devonshire corner-cut topside of roast beef**, homemade Yorkshire pudding, roast potatoes, gravy, seasonal vegetables (*our beef is served medium, but please ask if you'd prefer the beef well done*)... £16.50

**Slow cooked pork belly**, homemade Yorkshire pudding, roast potatoes, gravy, seasonal vegetables...£18

**Homemade vegan nut roast**, chestnut, almond, hazelnuts and walnuts, vegetables and herbs, vegan gravy, roast potatoes, seasonal vegetables (ve, v, gf) *ask if you'd like a Yorkshire (v)* ... £16.50

**Roast chicken supreme**, French trimmed chicken supreme, sage and onion stuffing, homemade Yorkshire pudding, roast potatoes, gravy, seasonal vegetables... £16.50

**Sunday roast trio**, pork belly, roast beef and roast chicken, homemade Yorkshire pudding, roast potatoes, gravy, seasonal vegetables... £20

**Sunday side orders:** Cauliflower cheese... £4.50 (v)

### Alternative mains...

**Ham, egg and chips**, honey and mustard glazed ham, free range eggs, chunky chips, golden beetroot piccalilli... £14 (gf\*)

**Wholetail scampi**, chunky chips, chunky tartare sauce, charred lemon, garden peas... £14

**Bhuna masala**, peppers, onions, leeks, sweet potato, carrots, butternut squash and courgette in a garam masala and cumin based medium spiced tomato sauce, almond basmati, poppadum, mango chutney... £14 (ve, gf, v) *add chicken or prawns... £4.50*

**Gnocchi**, chestnut mushrooms, baby spinach, pine nut vegan pesto, balsamic glaze... £14 (ve, v) *add chicken or prawns... £4.50, add baked goat's cheese... £3.50*

v – vegetarian, ve – vegan, ve\* - vegan with amends, gf – gluten free, gf\*- gluten free with amends, Please ask your server for any additional allergen information



## Puddings...

**White chocolate and bailey's crème brûlée**, raspberries, shortbread... £8 (*gf\**, *v*)

**Tart au citron**, classic lemon tart, clotted cream... £8 (*v*)

**Sticky toffee pudding**, Madagascan vanilla ice-cream, hot toffee sauce... £8 (*v*)

**Honeycomb and chocolate nugget cheesecake**, clotted cream... £8 (*v*)

**Salted caramel chocolate fudge cake**, warm with ice-cream... £8 (*v*)

**Ice Cream and Sorbet** *Three scoops...£6.50*

Rum and raisin, cookies and cream, Madagascan vanilla, strawberries and cream, honeycomb and salted caramel, (*v*, *gf\**) vegan vanilla (*v*, *ve*, *gf*)

**Sorbet:** Mango, raspberry, lemon (*v*, *ve*, *gf*)

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