## SUNDAY

NIBBLES	Marinated Olives (pb) Butchers Pork Scratchings; spiced apple sauce Asian Spiced Pork Belly Bites; pickled shallots & toasted sesame seeds	4.5 4.5 8	Warm Artisan Sourdough; whipped confit garlic butter, olive oil & balsamic (v)(pbo) Beer-Battered Pickle Fries; marmite mayonnaise Crispy Halloumi Fries; chilli & coriander jam (v)	5.5 5 8	
STARTERS	Soup of the Day; artisan sourdough roll, whipped Maldon sea salted butter (v)(pbo)				
	Classic Moules Marinière; artisan sourdough roll				
	Crispy Smoked Sea Salt & Pepper Squid; aioli, grilled lemon				
	Pumpkin & Sage Ravioli; spiced coconut cream, toasted pine nuts, Italian hard cheese (v)(pbo)				
	British Venison & Beef Shin Terrine; lilliput capers, pickles, wholegrain mustard & mixed leaves				
	Moroccan Lamb Kofta; spiced yoghurt, roasted chickpeas, black olive tapenade, pomegranate				
	Baked Camembert For Two; rosemary, artisan sourdough, whipped confit garlic butter, red onion marmalade				
ROASTS	All our roasts are served feasting style and include fluffy roast potatoes, seasonal vegetables, giant yorkshire pudding & a rich gravy.				
	Topside Of Beef; served pink				
	Slow-Roasted Pork Belly				
	Corn-Fed Chicken				
	Trio Of Roast Meats; beef, pork belly & corn-fed chicken				
	Vegetable Wellington of the Day (v)(pbo)				
	Children's portions of all roasts available - please ask a member o	f the team for more	information.		
EXTRAS	Cauliflower & Leek Cheese (v)	6	Seasonal Vegetables (v)(pbo)	4.5	
	Pigs in Blankets	6.5	Braised Red Cabbage (pb)	4.5	
CLASSICS	Brewpoint Beer-Battered Cod & Chips; mushy peas, tartare sauce				
	Honey & Mustard Glazed Bacon Loin Chops; fried hens eggs, chunky chips, golden beetroot piccalilli				
	Old Bay Celeriac Steak; warm Mediterranean pearl couscous salad, black olive tapenade, pickled fennel, verde sauce (pb)				
	<b>Pan-Seared Seabass &amp; Seafood Risotto;</b> smoked salmon, mussels, king prawns, lobster bisque, Italian hard cheese, petit pois				
	<b>Waldorf Salad;</b> pink lady apple, celery, grapes, walnuts, baby gem lettuce, chive mayonnaise (pb) $\sim$ add crispy buttermilk chicken +5 $\sim$ $\sim$ add blackstick blue cheese (v) +3 $\sim$				
	Aromatic Thai Green Curry; coconut, pak choi, bell pepper, baby corn, sugarsnap peas, pea & coriander jasmine rice (pbo) ~ add pan-seared seabass +5 ~ ~ add corn-fed chicken +5 ~ ~ add king prawns +5 ~				

SIDES	Skinny Fries (pb) / Chunky Chips (pb) / Dauphinoise Potato (v) / Buttered Mash (v)(pbo) Truffle & Italian Hard Cheese Fries (v)	4.5	Mac & Cheese (v)	5.5 4.5
		<ul><li>6.5 Green Salad; baby gem, pickled shallots, cucumbe roasted tomato, fresh herbs (pb)</li></ul>	<b>Green Salad;</b> baby gem, pickled shallots, cucumber, roasted tomato, fresh herbs (pb)	
	Beer-Battered Onion Rings	4.5		



Food allergies? Please advise your server or ask for a manager before ordering and use the QR code for full information. All dishes are prepared in a kitchen where all allergens are present, subsequently we cannot guarantee any to be 100% free of allergens. Fish and poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate. (v) vegetarian (vo) vegetarian option available (pb) plant-based ingredients (pbo) plant-based option available.