

SUNDAY MENU

Our dishes are freshly prepared by our skilled team of Chefs; please ask a member of the team for our additional vegetarian special of the day.

SHARERS & GRAZERS

STICKY PLATTER maple-glazed chicken wings, prawns & chorizo in garlic butter, lamb koftas, feta-stuffed bell peppers and a stone-baked garlic flatbread £15.95

BOX-BAKED CAMEMBERT* topped with cider-soaked raisins, served with celery and rustic bread (v) £10.95

HANDMADE DOUGH STICKS served with garlic butter, pesto and a chipotle chilli mayonnaise (v) £4.95

STARTERS

OVEN-BAKED BUTTON & PORTOBELLO MUSHROOMS in a garlic & mature Cheddar sauce with rustic bread (v) £5.50

DUO OF PÂTÉ* coarse pork & Madeira pâté and duck liver parfait, served with Bramley apple butter, baby gherkins and rustic bread £5.95

SALT & PEPPER CALAMARI with chorizo-flavour seasoning and chipotle chilli mayonnaise £5.50

CHARGRILLED LAMB KOFTAS served with tzatziki and dressed slaw £5.75

TODAY'S SOUP with rustic bread (v) £4.50

PRAWN & LOBSTER COCKTAIL* dressed with lobster mayonnaise, served with rustic bread £5.95

BLACK PEARL SCALLOPS & PRAWNS baked in garlic butter, served with rustic bread £7.95

ROASTS

Served with Yorkshire pudding, ruffled roast potatoes, honey & thyme roasted carrots, roasted parsnips, seasonal greens and as much gravy as you like.

ROAST SIRLOIN OF BEEF aged for 28 days £11.75

ROAST PORK LOIN with lemon & thyme stuffing wrapped in bacon £10.75

SLOW-COOKED LAMB SHANK seasoned with rosemary £13.50

ROAST BREAST OF TURKEY with lemon & thyme stuffing wrapped in bacon £10.75

Add: An extra Yorkshire pudding 50p | Extra roast potatoes £2.50 | Cauliflower cheese £2.50

ROASTED BUTTERNUT SQUASH & PORTOBELLO MUSHROOM TART with Blacksticks Blue cheese sauce (v) £10.75

ROAST PLATTERS

Served with Yorkshire pudding, ruffled roast potatoes, honey & thyme roasted carrots, roasted parsnips, seasonal greens and as much gravy as you like.

ROAST BEEF DUO roast beef alongside slow-cooked short rib of beef *For one* | £14.75 *For two* | £29.50

ROAST TRIO Roast beef, roast breast of turkey and pork loin with lemon & thyme stuffing wrapped in bacon *For one* | £12.75 *For two* | £25.50

STEAKS

Our steaks are chargrilled and served with triple-cooked chips, homemade onion rings and a thyme roasted tomato.

10oz RIBEYE aged for a minimum of 28 days for superb flavour and tenderness. Recommended medium £19.50

7oz FILLET our most tender premium steak comes with your choice of sauce. Recommended rare £21.50

Add: Garlic prawns £3.00 | Oven-baked garlic & cheese mushrooms (v) £2.50 | Extra Homemade onion rings (v) £2.50

Add: Béarnaise, Beef dripping sauce, Blacksticks Blue cheese or brandy peppercorn sauce* £1.50*

BURGERS

All served with triple-cooked chips.

7oz BRITISH BEEF BURGER served in a brioche bun, topped with smoked Cheddar, served with bacon chutney and homemade onion rings £10.95

WAGYU BURGER premium beef, specially bred for its unique texture and mouthwatering flavour, served in a brioche bun, with a spicy tomato salsa, homemade onion rings and mixed leaf & horseradish salad £13.50

Add: Bacon chutney £1.00 | Smoked Cheddar £1.00 | Sweet cured streaky bacon £1.00

SPICED CHICKPEA, AUBERGINE & SPINACH BURGER served in a rustic roll, dressed with a spiced red pepper sauce, served with a pesto and tomato dip (v) £10.50

MAINS

STEAK & MUSHROOM PIE* slow-cooked beef in a red wine sauce, topped with puff pastry, served with mash, seasonal vegetables and a jug of gravy £11.50

CHICKEN & THYME PIE* in a creamy chenin blanc sauce, topped with puff pastry, served with spring onion mash and seasonal vegetables £10.50

HUNTER'S CHICKEN* chargrilled chicken breast, topped with smoked Cheddar and a 4oz gammon steak, served with triple-cooked chips and barbecue sauce £11.75

FISH & CHIPS* beer-battered cod with triple-cooked chips, mushy peas and a tartare sauce £11.95

SEARED FILLET OF SEA BASS* with crushed baby potatoes, asparagus and a lobster & samphire sauce £16.95

CAESAR SALAD dressed cos lettuce with bacon lardons, anchovies and Gran Moravia cheese, served with a stone-baked garlic flatbread £8.50

Add: Chargrilled chicken breast £3.00 | Salmon fillet £3.00 | Chargrilled halloumi £3.00

SIDES

Triple-cooked chips (v) £2.50

Sweet potato fries (v) £3.00

Baby potatoes (v) £2.50

Seasonal vegetables (v) £2.50

Dressed side salad (v) £2.50

Homemade onion rings (v) £2.50

Garlic & cheese mushrooms (v) £2.50

Tenderstem broccoli with Blacksticks

Blue cheese sauce (v) £3.00

PUDDINGS

See our pudding menu for full dish descriptions

Classic vanilla crème
brûlée (v) £5.50

Crumble of the day (v) £5.95

Toffee & nut trio*† £6.95

Chocolate ganache tart (v) £5.50

Belgian chocolate
brownie* (v) £5.25

Melba mallow mess (v) £5.95

Pudding tasting platter*† (v) £8.95

Coconut milk sorbet (v) £5.50

Bramley apple pie (v) £5.25

Raspberry milkshake
cheesecake (v) £5.75

Sticky toffee & apple pudding* £5.25

British cheese board*† (v) £7.95

HOT DRINK AND A MINI PUDDING £4.95

Choose one of our hot drinks with one of these mini puddings. Add a liqueur to your hot drink for an extra £1.35

Bourbon pecan pie*† (v) | Melba mallow mess (v) | Bramley apple pie (v)

Crème caramel panna cotta | Belgian chocolate brownie* (v)

We are proud to be part of the Vintage Inns family; for details of our country pubs in the Vintage Inns collection, please visit vintageinn.co.uk

* Contains alcohol. † Contains tree nuts and/or peanuts. We serve food until 10pm from Monday to Saturday and until 9.30pm on Sunday. All prices include VAT at the current rate. 100% of tips are retained by our team members. Some of our fish dishes may contain small bones. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order.

If you require more information please ask your server. (v) = made with vegetarian ingredients, however some of our preparation and cooking methods could affect this.

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