



SUNDAY MENU

STARTERS

- Homemade soup of the day, freshly baked ciabatta 6.50 / v
Smoked chicken, pea & ham terrine, homemade piccalilli 6.95
Crispy fried whitebait, lemon, home-made tartar sauce 6.95
Garlic butter doughballs 5.95 / v
Chicken liver & brandy parfait, red onion marmalade, pickles & toast 7.50
Chinese style pork belly bites, shredded spring onion 8.50

MAINS

Roast rump of 28-day aged Beef, Yorkshire pudding, dripping roast potatoes, seasonal vegetables & red wine & marrow bone gravy 18.95

Roast loin of free-range pork, crackling, Yorkshire pudding, dripping roast potatoes, seasonal vegetables, stuffing & marrow bone gravy 17.95

Roast honey and mustard glazed gammon, roast potatoes, Yorkshire pudding, seasonal vegetables & gravy 17.95

Beer battered haddock, homemade chunky chips, garden or mushy peas, tartare sauce & lemon 14.95

'Beyond meat' vegan burger with grilled garlic mushroom, chipotle mayo, fries, watercress, rocket & tomato relish 16.50 / v

Trendall's sausages dry cured smoked bacon, mash, peas & onion gravy 14.95

PUDDINGS

- Sticky toffee pudding 6.95
Chocolate fudge brownie 6.95

Rhubarb crumble 6.95

Served with vanilla ice cream, double cream, or custard

Lemon tart with raspberry sorbet 7.50

Eton mess sundae 8.95