



SUNDAY MENU

VE Soup of the Day £5.45	Chicken Liver Pâté £6.95
Ask your server for our homemade soup of the day served with fresh bread	Nutmeg butter, caramelised red onion chutney, toasted brioche
Caramel Drizzled Chicken £5.95	Chorizo & Prawns £7.25
Topped with toasted sesame seeds	Served in a sizzling skillet of garlic & chilli infused olive oil
VE Creamy Garlic Mushrooms £6.95	VE Deep Fried Somerset Breaded Brie £6.95
Pan fried wild mushrooms, in a creamy garlic sauce, toasted ciabatta	Panko breadcrumbs, rocket garnish, cranberry chutney
Chef's Croquettes £5.95	Smoked Haddock Scotch Egg £7.25
Ask your server for today's homemade croquettes.	Homemade smoked haddock scotch egg with spiced curry mayonnaise
VE Vegan option available	

SUNDAY ROASTS

Traditional Sunday roasts served with roast potatoes, roasted root vegetables, parsnip purée, creamed savoy, buttered greens, honey glazed carrots, yorkshire pudding, stuffing, homemade gravy

Roast Sirloin of Beef £15.95	Norfolk Turkey £13.95
Roast Pork & Crackling £14.95	VE Vegetarian Wellington £14.95
Roast Shoulder of Lamb £15.95	

Ask your server about our vegan roast options

Trio of Meats: Roast Beef, turkey & Pork
£16.95

SUNDAY MAINS

Sirloin 8oz £18.95	Maple Bacon Cheese Burger £12.95
Butchers finest 21 day dry aged, served with triple cooked chips, grilled mushroom & vine tomatoes	Free range beef patty, maple bacon, house burger sauce, gem lettuce, beef tomato, toasted brioche bun, skinny fries, slaw
Salad Niçoise £13.95	VE Wild Mushroom Risotto £11.95
Choose from grilled chicken breast, pan-fried salmon or VE falafel. Salad leaves, tomatoes, olives, hard boiled eggs with a virgin olive oil, served with baby new potatoes	Wild mushrooms, garlic, truffle oil, parmesan crisp, goat's cheese pearls.
Fish & Chips £14.95	VE Vegan option available
Golden beer battered line caught cod, mushy peas, triple cooked chips, tartar sauce	Chef's Pie of the Day
	Ask your server for the chef pie of the day. Served with creamy mash, buttered greens, gravy.

SUNDAY SIDES • £3.25

VE Buttered Greens	VE Cauliflower Cheese	Pigs in Blankets
VE Honeyed Glazed Parsnips	VE Homemade Stuffing to Share	

ALLERGENS – Please let your server know of any allergies or intolerances you have before you order. Allergen information by dish is contained in our Allergen Menu which is available upon request. Our kitchens operate with standards and procedures to address the risks of cross contamination; however, they are very fast environments so we cannot guarantee the total absence of allergens when preparing dishes. If you need any more information please ask one of our team members.





• SUNDAY MENU •

• DESSERTS •

Clotted Cream Rice Pudding	£6.95	Pineapple Tarte Tartin	£6.95
Vanilla pod, candied orange		Served with coconut ice cream	
Treacle Sponge	£6.95	Hot Chocolate Brownie	£6.95
Drizzled in sticky syrup with a vanilla bean custard		Rich indulgent fudge sauce, vanilla ice cream	
Mixed Berry Panna Cotta	£6.95	Hot Fudge Brownie Sundae	£6.95
Vanilla panna cotta topped with a mixed berry compote		Warm brownie pieces, vanilla & chocolate ice-cream, hot fudge sauce, marshmallows, honeycomb, whipped cream	
Eton Mess	£6.95	Trio of Ice Cream	£4.95
Vanilla ice cream, strawberry & mint syrup, chantilly cream, crunchy meringue pieces		Choose from chocolate, strawberry or vanilla	

BRITISH CHEESE BOARD TO SHARE

£10.95

Ask your server for this week Premium British Cheeses

Selection of cheeses served with crackers, grapes, house chutney, sliced apple & celery.

• COFFEES •

Latte	£2.80	Mocha	£2.80
Flat White	£2.25	Espresso	£1.60
Americano	£2.40	Double Espresso	£1.80
Cappuccino	£2.80	Macchiato	£1.80

• DIGESTIFS •

Disaranno	£3.25	Benedictine	£3.85
Grand Marnier	£3.35	Armagnac	£4.35
Crème de menthe	£3.35	Tia Maria	£4.85
Baileys	£3.65	Remy Martin	£5.85

