

Sunday Menu

Nibbles

SMOKY SALAMANCA OLIVES

Halkidiki green olives with smoked paprika, cayenne & garlic | 3 [pb] [gf]

HERBES DE PROVINCE OLIVES

Naturally ripened black Douce olives with Provençal Herbes | 3 [pb] [gf]

ARTISAN BREAD & OILS

Sourdough, seeded & garlic bread medley with extra virgin olive oil & balsamic vinegar | 4.5 [pb]

Starter Plates

SAUTÉED SCALLOPS

Pan-seared scallops with celeriac & truffle sauce, crispy pancetta & buttered lilliput capers | 11.5 [gf]

DUCK FILO PARCEL

Shredded confit Gressingham duck in a crispy filo parcel with braised napa cabbage & a honey soy reduction | 8

SOUP OF THE DAY

Freshly homemade soup with artisan bread & salted butter | 5.5 [v] [pbo] [gfo]

ARTICHOKE TART

Chargrilled artichoke & pearl onion puff pastry tartlet with black olive tapenade & pickled fennel | 6.5 [pb]

BAKED SOMERSET CAMEMBERT

Garlic & thyme Cricket St. Thomas camembert baked until gooey. Served with artisan olive bread, beetroot & horseradish chutney & vegetable crudités | 12.5 [v] [gfo]

Ideal for two to share

STEAMED ATLANTIC MUSSELS

Fresh mussels cooked in Sauvignon blanc wine, shallots, garlic, cream, lemon & parsley. Served with artisan bread | 7.5 / 12.5 [gfo] Add fries | 2.5

After

RUM CHOCOLATE BROWNIE

A gooey, warm dark chocolate brownie, infused with Caribbean rum & served with vanilla ice cream | 7 [v]

COFFEE ORANGE TIRAMISU

Espresso-soaked sponge fingers, bitter marmalade infused mascarpone & cocoa nibs | 6.5 [v]

PEANUT BUTTER COOKIE DOUGH

Baked peanut butter, pistachio, maple & dark chocolate cookie dough with salted caramel ice cream | 6.5 [pb] [gf] [n]

PEAR & PORT CRUMBLE

A nutmeg spiced pear & Ruby Port pudding topped with a maple & hazelnut crumble. Served with vanilla crème anglaise | 6.5 [v] [gf] [n]

Roasts

ROAST STRIPLOIN OF BEEF

Succulent, tender & flavoursome hindquarter joint, served pink | 17 [gfo]

ROAST PORK BELLY

Slow-cooked for over 8 hours | 16 [gfo]

ROAST CONFIT CHICKEN LEG

Gently cooked in olive oil with thyme & garlic | 16 [gfo]

BEETROOT WELLINGTON

A slice of beetroot parfait wrapped in spinach & mushroom duxelles, encased in puff pastry | 16 [v] [pbo]

All of our roasts come with roast potatoes, glazed carrots & parsnips, braised red cabbage, celeriac purée, fine beans, giant Yorkshire pudding & gravy

Main Plates

21-DAY AGED BEEF BURGER

8oz beef patty in a brioche bun with tomato relish, garlic aioli, Emmental & streaky bacon served with red cabbage slaw & a choice of chips | 14.5 [pbo] [gfo]

GRILLED HALLOUMI BURGER

Chargrilled halloumi in a brioche bun with beef tomato, baby gem, flat mushroom, basil pesto mayo & pickled red onion served with red cabbage slaw & a choice of chips | 14.5 [v] [gfo]

FISH & CHIPS

Brewpoint beer battered cod with chunky chips, mushy peas, homemade tartare sauce & grilled lemon | 14.5

HASSELBACK AUBERGINE

Baked aubergine in a rich tomato ragu with chargrilled Mediterranean vegetables, basil pesto & prosociano plant-based cheese | 13 [pb] [gf]

BEETROOT, WALNUT & WHEATBERRY SALAD

Slow-roasted beetroot, pearl couscous & toasted walnuts in a salad of wheatberry kernels, spring onion, fresh herbs & dressed baby leaves | 9.5 [pb]

SEAFOOD RISOTTO

Creamy saffron risotto with mussels, scallops, king prawns & smoked haddock, finished with mascarpone & Parmesan | 16.5 [gf]

Sides

PIGS IN BLANKETS

Pork chipolatas wrapped in bacon | 5

HOUSE CHIPS

Chunky chips [pb], Skin-on fries [pb] Or Sweet potato fries [pb] | 3.5

VINTAGE CHEDDAR MAC & CHEESE

Macaroni pasta in a rich cheese sauce | 3.5 [v]

HALLOUMI FRIES

Crispy Cypriot halloumi with sweet chilli dip | 5 [v]

ONION RINGS

Beer battered crispy onion rings | 3.5 [pb]

BUTTERED SPROUTING BROCCOLI

Late season sprouting broccoli with salted butter | 3.5 [v] [pbo]

CAULIFLOWER CHEESE

Cauliflower florets baked in a rich cheddar cheese sauce | 4 [v]

BANANA STICKY TOFFEE PUDDING

Sticky sponge pudding with banana, cinnamon & dark chocolate. Served with banana & chocolate ice cream | 7 [v]

ICE CREAM

Vanilla [pb] [gf], chocolate [pb] [gf], salted caramel [pb] [gf], coconut [pb] [gf] | 1.5 per scoop

SORBET

Blood orange [pb] [gf], passionfruit [pb] [gf], lemon [pb] [gf], raspberry [pb] [gf] | 1.5 per scoop



Food allergies? If you require information about the ingredients we use, please ask a manager before ordering. Wheat & nuts are used daily in our kitchen. Fish & poultry may contain bones. Allergy-free products are prepared in a kitchen where other allergens are present, subsequently we cannot guarantee it is 100% free from allergens. For all allergen information, please scan the QR code. Prices include VAT at the current rate.
[v] vegetarian [pb] plant-based [pbo] plant-based option available [gf] gluten free | [gfo] gluten free option available | [n] contains nuts