



Sunday Menu

Snacks

Sweet & Sour Pork

Pineapple, carrot - 6.50

Su

Sun-dried Tomato Arancini

Pesto mayonnaise - 6.50

G, E, D, Su

Tempura Fish Goujons

Katsu, fennel - 6.50

G, F

Starters

Flaming Barrel Beetroot

Waldorf salad, walnut - 12

D, N, E, Mu, Su

Chicken Liver Parfait

Figs, cherry, sourdough - 12

D, E, G, Su

Roasted Tomato Soup

focaccia, herb oil - 9

Ce, G

Mains

Chicken Ballantine

Roasted potatoes, Yorkshire pudding, red cabbage, carrot, greens, gravy - 19

G, D, Ce, Su, MU

Roast Beef

Roasted potatoes, Yorkshire pudding, red cabbage, carrot, greens, gravy - 22

G, D, Ce, Su, MU

Roasted Celeriac

Roasted potatoes, Yorkshire pudding, red cabbage, carrot, greens, gravy - 18

G, D, Su, E

All served with a sharing side of cauliflower cheese & extra gravy

Extras

Cauliflower Cheese- 5

G, D, Mu

Roasted Potatoes - 5

Gravy - 3.5

G, Su

Yorkshire Pudding - 1.5

G, D, E

Our kitchen handles all 14 major allergens. While we take great care to follow UK food safety regulations and minimise the risk of cross contamination, we cannot guarantee that dishes are completely allergen-free.

Ce – Celery; G – Gluten; C – Crustaceans; E – eggs; F – Fish; L – Lupins; D – Dairy; Mo – Molluscs; Mu – Mustard; N – Nuts; P – Peanuts; Se – Sesame; So – Soya; Su – Sulphates