

NIBBLES

Mixed marinated olives with sun-blushed tomatoes and feta - v 5.25

Baked focaccia with olive oil and balsamic vinegar - v 4.75

STARTERS

Homemade soup of the day with rustic bread – v 5.95

Crispy Whitebait served with a garlic & chive mayonnaise & lemon wedge – 7.00

Smoked salmon in a pickled cucumber, capers and rocket salad with horseradish cream & rustic bread - 8.25

Chicken liver parfait with spiced fruit chutney & warm brioche - 7.50

Spinach and ricotta baked mushroom with a hazelnut crust on a bed of mixed leaves with a tomato dressing – v 6.75

SHARING BOARDS

Charcuterie board with air-dried pork loin, smoked mutton, coppa ham and air-dried beef paired with parmesan shavings, cornichons, pickled chillies, balsamic onions, olives, roast garlic jam & rosemary focaccia - 16.50

Vegan sharer of jackfruit ribs, chilli cauliflower wings, cajun corn on the cob and sweet potato fries - vg 16.50

Baked truffled Camembert with spiced plum chutney and rustic bread – v 12.95

MAIN COURSES

We use only the very best ingredients for our Sunday roasts, from matured Angus & Hereford Beef, outdoor reared Wiltshire Pork, succulent free-range Chicken & grass-fed Lamb from across the South east of England.

Roast Topside of Beef & Yorkshire pudding – 15.75

Roast Belly Pork with stuffing – 14.95

Roast Leg of Lamb – 16.50

All our roast dinners are served with crispy roast potatoes & seasonal vegetables

Add cauliflower cheese – 4.75

Honey glazed ham with a brace of free-range fried eggs, slow roasted tomato & chunky chips – 12.50

Homemade pie of the day with seasonal vegetables & creamy mashed potato – 13.95

Burrata and black truffle tortelloni with wilted spinach, crispy shallots and wild mushroom cream - v 15.95

Meatless Farm cottage pie with a tomato & rosemary gravy topped with mashed potato, vegan cheese & served with roasted roots – vg 11.50

Roasted monkfish with streaky bacon served with caper crushed potatoes, seasonal vegetables and chilli & garlic butter sauce - 18.25

Oven baked hake with roasted red onion, baked mushroom and a tarragon pea purée - 15.50

SMALL PLATES

Small Roast of the day Served with roast potatoes & seasonal vegetables

Roast Topside of Beef & Yorkshire pudding – 8.50

Roast Belly Pork with stuffing - 8.95

Roast Leg of Lamb – 10.50

Whole-tail breaded scampi with chunky chips, peas & tartare – 8.50

Home-cooked honey glazed ham with a free-range egg, slow roasted tomato & chips – 8.50

Burrata and black truffle tortelloni with wilted spinach, crispy shallots and wild mushroom cream – v 9.25

SIDE ORDERS

Sweet Potato Fries - 4.00 • Rustic Garlic bread – 4.00 • Rustic Garlic bread with cheese – 5.00

Seasonal Vegetables – 3.75 • House salad – 3.75 • Chips – 3.50 • Bread & Butter – 3.00

• Chips with cheese - 4.50

PUDDINGS

All at 6.50 each...

Choose 3 scoops from our selection of dairy ice-cream and sorbet - v

- please ask us for more details

Affogato - vanilla ice-cream topped with an espresso and shortbread - v

Baked chocolate chip cookie dough with vanilla ice-cream

and salted caramel sauce - v

Baked white chocolate tart with raspberry pavlova ice-cream - v

Peanut butter & jam bread and butter pudding with vanilla ice-cream - v

Blackberry and orange cheesecake with honey and ginger ice-cream - v

Homemade sticky toffee pudding with a rich toffee sauce and vanilla ice-cream - v

CHEESES

Selection of British cheeses with oatcakes, apple, grapes, celery and fig relish - v 8.95

HOT DRINKS

Latte – 3.25 • Cappuccino – 3.25 • Espresso – 2.75 • Double espresso – 3.25 • Flat white – 3.25

Americano - 3.00 • Decaf coffee - 3.00 • Hot chocolate – 3.50 • Pot of tea - 3.00