

#### Nocellara Olives 5



### **STARTERS**

Cauliflower & Mature Cheddar Soup croutons, parmesan	8.5	Oak Smoked Salmon & Crab Salad fennel, apple, avocado puree	11
Roast Pumpkin aubergine hummus, pomegranate, dukkah	8.75	Smoked Ham Hock Terrine spiced pineapple chutney, toasted sourdough	9.5

#### Selection of Bread & Whipped Butter 4

### **MAINS**

#### Pea & Shallot Ravioli 19 chanterelles, wild garlic puree, tomato coulis, crispy sage Fish & Chips 18 beer battered cod fillet, hand cut skin-on chips, crushed minted peas, tartare sauce 10.5 Cheeseburger in-house ground ¼ pound British beef patty, American cheese, caramelised onions, iceberg lettuce, gherkins, tomato, homemade burger sauce add bacon 1.75 add extra patty 4.5 **BBQ** Pulled Pork Sandwich 10.5 slow cooked BBQ pulled pork collar,

red cabbage & apple slaw, chipotle mayonnaise

### **SIDES**

Yorkshire Pudding	2.5
Hand Cut Skin-On Chips	5
French Fries	5
Cajun Fries	5
Chef's Salad	5
Sweet Potato Fries	6
Tenderstem Broccoli	6
Roast Potatoes	6

\$ 50°	SUNDAY ROASTS		
	Roasted Cauliflower with Vegan Gravy	16	
\$	1/2 Spring Chicken with Bread Sauce	19	2
	Leg of Lamb with Mint Sauce	22	
	Sirloin of Beef with Horseradish Cream	22	
	all served with roast potatoes, maple glazed carrots, caramelised shallot, seasonal greens, Yorkshire pudding		

# **Special Roasts** Available ask your server

## **PUDDINGS**

Selection of Artisan Ice Creams & Sorbets by The Ice Cream Union	8
Apple & Pear Crumble vanilla ice cream	8.5
Sticky Toffee Pudding vanilla ice cream, toffee sauce (vegan available)	8.5
Selection of Fine Cheeses water biscuits, homemade chutney	13.5



### SEE BOARD OR ASK SERVER FOR DAILY SPECIALS



### **DIGESTIVES**

Dessert Wine Pacherenc du Vic-Bilh, Les Hautains, Cave de Crouseilles 2020, France	100ml 7.95	Btl 29
Port	100ml	Btl
ROC Fine Ruby Port, Portugal	5.5	40
Taylor's Fine Tawny Port, Portugal	6.5	46
Croft LBV Port 2012, Portugal	7.8	56

#### **Cocktails**

**Old Fashioned** from 8

Bourbon, Dark Rum, Aged Tequila or Whiskey slowly stirred with sugar, Angostura and orange bitters. Served over ice, with an orange twist.

Espresso Martini 9.5

Russian Standard vodka shaken with Kahlua coffee liqueur, Frangelico and a double espresso.