

# Sample Menu



## Starters

Soup of the day, crusty bread	6
Celeriac & Isle of Mull fritters, ranch sauce	7.5
Cured meats, sourdough, basil pesto & rocket	7.5
Ham hock terrine, piccalilli & sourdough toast	7.5

## Mains

Beer battered fish and chips, tartar sauce, mushy peas	16.5
British brisket burger, cheese, ruby slaw, baby gem, chips & burger sauce	16
Apricot, squash & toasted chickpea tagine, pomegranate couscous, soya yoghurt & flat bread (vg)	14
Confit duck leg, diced potato, greens, peas, bacon, truffle sauce	18

## Sunday Roasts

Dry Aged Sirloin of Beef, Creamed Horseradish	21.5
Slow Roasted Pork Belly, Apple Sauce	18.5
Free-range Roast Chicken Breast, Chipolata	18.5
Roasted Vegetable Wellington	14

*All served with Yorkshire pudding, roasted roots & roast potatoes, cauliflower cheese, greens & gravy.*

## Sides

4 each

Greens  
Watercress & fennel salad  
Chunky Chips

## Puddings

British Cheese Plate, oat cakes, crackers, grapes, chutney <i>Lincolnshire Double Barrell, Barkham Blue, Solstice, Tunworth &amp; Golden Cross</i>	12
Lemon tart & crème fraiche	7.5
Treacle tart, vanilla ice cream	7.5
Dark chocolate brownie & vanilla ice cream	7.5
Apple crumble tart, vanilla ice cream	7.5
Selection of dairy ice creams & sorbets	6
Add a scoop of ice cream	2

*Please note a discretionary 10% service charge will be added to your bill. Please let the team know if you would like this removed.*