

SUNDAY MENU

WHILE YOU WAIT Marinated mixed olives (ve) (gf) 3.25
Foccacia, balsamic & olive oil 5.5

STARTERS Mushroom on toast, truffle oil, toasted pine nuts (ve) 8.5
Devonshire crab, crème fraiche, rosti potato, chive, watercress (gf) 9.5
Crispy squid, garlic aioli, aleppo pepper, spring onion 9
Crab & cod croquettes, garlic aioli, aleppo pepper 9
Cured torched mackerel, fennel slaw, poached rhubarb (gf) 10.5
Soup of the day, bread 6.5
Pork belly bites, apple cider glaze (gf) 10.5

ROASTS *All served with seasonal veg, roast potatoes, yorkshire pudding, gravy*
28 day aged striploin of beef 22.5
Belly of pork, sage and onion pork stuffing, apple sauce 19.5
Free range chicken, sage & onion pork stuffing 19.5
Vegetable roast wellington (ve) 17.5
Trio of meats, striploin of beef, pork belly, free-range chicken / 26.25

Main course Cider battered haddock and triple cooked chips, garden peas, tartare sauce (gf) /18.5
Moving mountains vegan burger, chilli jam, vegan applewood cheese, vegan brioche, lettuce, fries (ve) 18.5
Chuck and rib beef burger, cheese, lettuce ,tomato, gherkin, burger sauce, brioche bun, fries /18.5

SIDES Cauliflower cheese 5 | Skin on fries 5 | Maple glazed Pigs in blankets 5

DESSERT Sticky toffee pudding, toffee sauce, honeycomb ice cream (gf) 7.5
Double chocolate brownie, chocolate sauce, vanilla ice cream (gf) 8.5
Apple crumble, vanilla ice cream 9
Lotus Biscoff cheesecake, salted caramel ice cream 9
Marshfield Ice cream / Sorbet (ask a member of staff for our flavours) 2.5 per scoop

