



SUNDAY MENU

NIBBLES

Sourdough Bread

whipped butter 3.50

Mixed Unpitted

Italian Olives

3.50

Hummus

& Sourdough Crisps

5.00

Salted Almonds

4.00

SMALL PLATES

Today's Soup

bread & butter - see our blackboard 5.50

Classic

Prawn Cocktail

cold water prawns, marie rose mayo,
giant king prawn, lemon, brown bread and butter 12.00

Ploughman's Potted Ham

spiced pineapple, sourdough toast 7.50

Burrata

peas, broad bean, basil 7.50

Smoked Cod & Chorizo Croquettes

pickled cucumber, aioli 8.00

BIG PLATES

All our roasts are served with seasonal vegetables

Topside of Roast Beef

roast potatoes, mash,
Yorkshire pudding & gravy
(served pink) 17.50

Mushroom, Gruyère &

Cashew Nut Roast

Yorkshire pudding, mushroom gravy,
mash & roast potatoes 16.00

Stepney Hill Farm

Roast Loin of Pork

roast potatoes, mash, stuffing,
apple sauce & crackling 16.50

Mixed Plate Roast

topside of beef, roast loin of pork, mash,
Yorkshire pudding, roast potatoes,
apple sauce & crackling 17.50

Market Fish of the Day

see our blackboard

Garlic & Herb

Roast Chicken Breast

air dried ham, stuffing, mash & roast potatoes,
Yorkshire pudding & gravy 17.00

Children's

Roast Beef or Pork

mash, roast potatoes, Yorkshire pudding,
vegetables & gravy 10.00

SIDES

Truffle Mac & Cheese 5.50

Triple Cooked Chips 4.00

French Fries 3.00

Yorkshire Pudding 1.00

Caesar Salad

gem lettuce, Parmesan, croutons,
anchovy, garlic dressing 5.00

Truffle & Parmesan Fries 5.00

Herbed New Potatoes 3.00

Seasonal Vegetables 3.00



Head Chef Jon Smith

= vegetarian

= vegan

= contains nuts

Gluten Free: many of our dishes can be adapted to suit a gluten free diet, please just ask your server.

If you have a food allergy, please let us know before ordering as our menu descriptions do not include all ingredients. All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Full allergen information is available. All weights stated on this menu are taken before the cooking process starts.