

SUNDAY MENU

NIBBLES

Freshly Baked Bread 5® Mixed Unpitted Italian Olives 5 @ @

Marinated Anchovies 5 @ pickled fennel, Aleppo pepper, olive oil

SMALL PLATES

Today's Soup

bread & butter see our blackboard

Home Cured Salmon Gravlax

pickled beetroot, dill creme fraiche, rye bread 11 @

Prawn Cocktail

king prawn crevette, cold water prawns, marie rose mayo, lemon, brown bread & butter 16 ⊚ **Confit Duck Croquettes**

red cabbage & apple ketchup, celeriac puree **10**

Goats Cheese & Onion Tart

Kidderton Ash goats cheese, pickled walnut, apple **10 №**

BIG PLATES

All our roasts are served with seasonal vegetables & Yorkshire pudding

Radford's of Sleights **Topside of Roast Beef**

> roast potatoes, mash, Yorkshire pudding, gravy (served pink) 21 ⊚

> **Mixed Plate Roast**

topside of beef, roast loin of pork, mash, Yorkshire pudding, roast potatoes, crackling 22 @

Radford's of Sleights **Roast Loin of Pork**

roast potatoes, mash, stuffing, Yorkshire pudding, crackling 20.5 ⊚

Market Fish of the Day

see our blackboard

Children's Roast Beef or Pork

mash, roast potatoes, Yorkshire pudding, vegetables, gravy 11.5 ⊚

Roast Chicken Supreme

roast potatoes, mash, Yorkshire pudding, gravy 20.5 ⊚

Mushroom, Gruyère & **Cashew Nut Roast**

Yorkshire pudding, mushroom gravy, mash, roast potatoes 18 ♥®

SIDES

Truffle Mac & Cheese 6 ®

Triple Cooked Chips 5

French Fries 4.2 @

Yorkshire Pudding & Gravy 3

House Salad 5 @ @

Truffle & Parmesan Fries 6.75

Herbed New Potatoes 4.75 @ @

Sunday Vegetables of the Day 4.75 @ @



Executive Chef Alex Perkins











