



Sunday Menu (Sample)

Aperitif

French Martini 9.0

Gin, Chambord, Pineapple Juice

Aperol Spritz, Aperol 9.0

Prosecco, Soda water

Elderflower Spritz 9.0

St Germain Elderflower liqueur, Gin, Prosecco

Zarro Vermouth, Sweet or Dry 125ml 5.6

Snacks and Nibbles

Picante Gordal Olives 4.0

Salted Catalan Almonds 3.0

Pork Scratchings 3.5

Padron Peppers, Sea Salt 6.5

Starters (Sample Menu)

Cockle Popcorn, Garlic & Herb Aioli 7.5

Ham & Pea Soup, Crusty Bread 6.5

Teriyaki Squid, Crispy Chili 6.5

Haddock Fishcake, Tartare Sauce 5.5

Baked Goats Cheese, Toasted Walnuts, Roast Beetroot 9.0

Mains (Sample Menu)

Roasts

with Seasonal Vegetables and Ox & Chicken Fat Roasties

Slow Roasted Silverside of Welsh Beef, Yorkshire Pudding 20

Honey Roasted Parsnip, Creamed Swede, Red Wine Beef Gravy

Venison Haunch, Roasted Beetroot, Burnt Pear 28

Honey Roasted Parsnip, Creamed Butternut, Port Venison Gravy

Pork Loin, Apple Sauce, Apple & Date Stuffing 22

Creamed Swede, Honey Roasted Parsnip, Cider Pork Gravy

Sharing Pie of the Week (for at least 2) 48

Mixed Game (Pigeon, Venison, Mallard, Partridge, Pheasant)

All Butter Puff Pastry, Roasted Potatoes, Buttered Carrots, Mixed Greens

Vegetarian

Pumpkin & Sweet Potato Tagine, Couscous 16.5

Moroccan Style Vegetable Tagine, Herb Couscous, Green Beans

Extras

Cauliflower Cheese 4.5

Child's Roast 50% off listed price above

Food Allergy? Ask Before you Eat

Food Prepared here may contain or have come into contact with: -

: Peanuts : Tree Nuts : Sesame : Soybeans : Milk : Eggs : Cereals Containing Gluten

: Fish : Molluscs : Crustaceans : Mustard : Lupin : Celery / Celeriac : Sulphur Dioxide