

Sunday Roasts

From 12pm

TO START

EXTRAS

Salted Almonds VG/GF	4
House Focaccia, PX Vinegar, Olive Oil vg	5
Cortijo Olives VG/GF	5
ROASTS	
Roast Aurox Beef Sirloin - horseradish, carrot puree, crispy ox cheek	23
Exmoor Venison Loin - celeriac puree, roast cep mushrooms	23
Slow Braised Shoulder of Lamb - deep fried lamb breast, mint & caper sauce	23
Pressed Confit Pork Belly - bramley apple sauce, crackling	19
Garlic & Tarragon Roast Chicken - pork & apricot stuffing	17
Butternut Squash Wellington - chestnut mushrooms, lentils, roast onion gravy VGO	17
All served with garlic & thyme roast potatoes, Yorkshire pudding, braised red cabbo maple glazed carrots, roast beetroot, heritage kale, peas	ige,

Gluten Free option is available - please ask your server.

KIDS

Cauliflower & Leek Cheese V Mini roast (lamb unavailable) 6 Yorkshire Pudding V Cheese & Tomato Pasta V/VGO 6 DESSERTS 7 Tiramisu V 7 Poached Pear & Frangipane Tart V clotted cream Sticky Toffee Pudding V 7 Ice Cream & Sorbet V/GF/VGO vanilla ice cream, butterscotch sauce one scoop 2.50 | two scoops 3.5 Ask staff for today's flavours

V vegetarian | VG vegan | GF gluten free | VO vegetarian option available | VGO vegan option available | GFO gluten free option available Our kitchen contains allergens. Please inform a member of staff before ordering & we will try our best to accommodate you.

Please note that a discretionary 12.5% service will be added to your bill.



WINE LIST

ROSÉ & SPARKLINO	d		125ml	175ml	250ml	Btl	
Grenache Rosé petit Papillon France			4.7	5.9	8.4	27	
A fresh and aromatic nose of raspberries and spice Provence Rosé Palm Par L'escarelle Fra			5.8	8	11	32.5	
A radiant, pale-pink delicate, subtle fruity nose wh			paired wi	th light dis			
Prosecco Di Maria Italy			200ml:			32	
Pale light yellow colour, with fine perlage. Delicate Prosecco Rosé Di Maria Italy	ely truity, slightly aroma	tic bouquet .Well balanced and lig	tht body -	a real cr	owd pleas	er. 32	
Light rosé colour with a sophisticated and deep be	ouquet. Dry, soft and n	icely balanced on the palate.				02	
Champagne Autréau-Roualet Brut Reserve France							
Rich biscuity notes following on to ripe stone fruits	and a brioche finish. L	Delicate and tresh with a nutty, livel	ly mousse	9.			
WHITE			125ml	175ml	250ml	Btl	
Grillo Eracles Italy	ous grano, a horitago	of Sicilian wine making	4.3	5.3	7.2	21	
Fragrant and full-bodied, vinified by the homonymous grape, a heritage of Sicilian wine making. Pinot Grigio Orsino Italy 4.5 5.9 8						23.2	
Crisp and dry in style, with pure-youthful stone and	l citrus fruits and delica	ate floral aromas. Great with seafo	od & whi	ite meat d	lishes.		
Chardonnay Auction House Australia	16 1 11 11		5.1	6.9	9.6	27.4	
Elegant and enticing with a creamy mouth feel and Piquepoul-Terret Pique & Mixe France		t lemon, lime and tropical truits.	5.4	7.5	10.5	30	
Lemon and green apple notes combine with a tan		and vibrantly citrus-forward	5.4	7.5	10.5	30	
Sauvignon Blanc The Perfect Cut New			5.7	7.9	10.9	32	
Crisp & dry with gooseberry, tropical fruits, dried	herbs and citrus flavou	rs. Fresh acidity and herbal notes,	fruity, ele	egant, live	ely.		
DED							
RED			125ml	175ml	250ml	Btl	
Montepulciano d'Abruzzo Rubino Princ	ipe Italy		4.3	5.9	7.2	21	
nose of blackberry and plum with hints of cinnamo		died with supportive tannins and fi				23.3	
Shiraz Silver Creek Australia 4.5 5.9 8							
Juicy, rich and ripe with strawberry fruit flavours, chocolate notes and the merest hint of mint; well balanced and refreshing. Merlot Rio Alto Chile 4.6 6.3 8.4							
Fresh and elegant, showing super juicy sweet fruit	s; plum, blueberries ar	nd blackcurrants and a subtle choc			0	25	
Pinot Noir Lautarul Romania 4.8 6.7 9.1							
Classically easy drinking; named after the region's	s folk music tradition wi	th a core of juicy plum, ripe cherry					
Malbec El Companero <i>Argentina</i>	المالية المناسبة المسام المالية		5.4	7.6	10.5	30.5	
Bold and full of blueberry and blackberry aromas Rioja Crianza Navajas Gustales Spain	; rich and spicy with h	otes of chocolate and a nint of lea	iner 5.8	8	11	32.5	
Abundant raspberry aromas mingle with sumptuou	ıs cherry; layered with	a creamy barrique character.	3.0	0	11	32.3	
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DRAUG	HT BEE	R, LAGER &	C I	DER	R		
						c 7	
Amstel 4.1% Birra Moretti 4.6%	5.4	Heineken 5.0%				5.7	
	6.2	Cruzcampo 4.4%				6	
Heineken 00 0.00%	5	Guinness 4.1%	14 . 00.			6.2	
Beavertown Gamma Ray APA 5.4%	6.6	Beavertown Neck Oil IP.	A 4.3%			6.4	
Inch's Medium Apple Cider 4.5%	5.4	Orchard Thieves 4.5%				5.5	
Please see our selection of real ales at the bar							
BOTTL	ES, CAN	S, LOW % AL	CO	ног			
Desperados 5.9%	4.6	Old Mout Berries & Che	erries 4	%		5.5	
Estrella Daura Damm GF 5.4%	4.8	Old Mout Kiwi & Lime 4				5.5	
Guiness 0.0%	4.8	Old Mout Berries & Che	erries 0	.05%		4.75	

4.6

4.6

Beavertown Lazer Crush 0.3%

Erdinger Alkoholfrei 0.5%

4.15

4.6

Adnams Ghost Ship 0.5%

Birra Moretti 0.0%