



Sunday Menu

Small Plates

- Hummus & Pomegranate Flatbread** (VE) extra virgin olive oil, sumac **£6.00**
- Battered Sausage** curry sauce **£6.25**
- Halloumi Fries** (V, GF) garlic yoghurt, pomegranate, parsley & mint **£8.25**
- Greek Salad** (VE) Isle of Wight tomatoes, cucumber, red onion, focaccia croutons, black olives, vegan feta **£7.75**
- Chicken Skewers** Szechuan sauce, crispy shallots, coriander **£9.25**
- Chicken Wings** (GF) Gochujang BBQ sauce, sesame seeds, aioli or Frank's hot sauce, celery, blue cheese sauce **£8.50**
- Crispy Squid** paprika, spring onion, chilli, aioli, lime **£8.00**
- Cod & Crab Croquettes** aioli, smoked paprika **£7.75**

Sunday Roasts

- Topside of Beef** Yorkshire pudding, roast potatoes, roasted carrots, crushed swede, buttered leeks, seasonal greens, pub gravy **£17.95**
- Belly of Pork** Yorkshire pudding, roast potatoes, roasted carrots, crushed swede, buttered leeks, seasonal greens, pub gravy **£17.25**
- Roast Chicken Breast** Yorkshire pudding, roast potatoes, roasted carrots, crushed swede, buttered leeks, seasonal greens, pub gravy **£17.25**
- Trio of Meats** topside of beef, roast chicken breast, belly of pork, Yorkshire pudding, roast potatoes, roasted carrots, crushed swede, buttered leeks, seasonal greens, pub gravy **£20.50**
- Apricot-glazed beetroot Wellington** (VE) roast potatoes, roasted carrots, crushed swede, leeks, seasonal greens, pub gravy **£13.95**
- Cauliflower Cheese** (V) **£5.25** **Creamy Mashed Potato** (V, GF) **£3.75** **Honey & Mustard Pigs in Blankets** **£4.75**

Grills

- Double-stacked Burger** pair of 3oz beef patties, toasted brioche bun, burger cheese, lettuce, tomato, gherkin, burger sauce, skin-on fries **£14.45**
- Smoked mushroom burger** (VE) red onion marmalade, smoked Applewood, tomato, lettuce, gherkin, skin-on fries **£13.75**
- Southern-fried Chicken Burger** melted cheese, streaky bacon, burger sauce, tomato, lettuce, skin-on fries **£14.45**
- Camemburger** two 3oz beef patties, crispy fried Camembert, streaky bacon, lettuce, tomato, gherkin, BBQ sauce, burger sauce, onion marmalade, onion rings, skin-on fries **£18.75**
- Add streaky bacon +£2.75

Mains

- Fish & Chunky Chips** (GF) beer-battered North Sea haddock, tartare sauce, choice of garden peas or mushy peas **£15.95**
- Add curry sauce (GF) +£1.50 Add bread & butter +£1.50
- Kilhorne Bay Scampi & Fries** tartare sauce, choice of garden peas or mushy peas **£14.00**
- Old English Butcher's Sausages & Mashed Potatoes** buttered vegetables, onion gravy **£11.25**
- Pea & Shallot Ravioli** (VE) basil pesto, wild rocket, summer vegetables **£11.50**
- Pan-roasted Chalk Stream Trout** (GF) new potatoes, salsa verde, chive hollandaise, tenderstem broccoli, lemon **£20.45**

Please turn over for our salads, sides & desserts →



Salads

Prawn & Avocado Salad (GF) gem lettuce, watercress, cherry tomato, spring onion, habenero & mango dressing **£14.25**

Falafel & Hummus Salad (VE) rocket, tomato, cucumber, red onion, giant couscous, pomegranate seeds, tahini dressing, parsley & mint **£12.25**

Add grilled halloumi (V) +£4.50 Add chicken breast +£5.50

Sides

Fries (VE, GF) **£4.25**

Chunky Chips (VE, GF) **£4.50**

Cheesy Fries (V, GF) **£5.00**

Cheesy Chips (V, GF) **£5.25**

Garlic Bread (V) **£3.75**

Cheesy Garlic Bread (V) **£4.50**

Coleslaw (V, GF) **£4.25**

Seasonal Greens (VE, GF) **£3.50**

Beer-battered Onion Rings (VE) **£4.50**

Pigs in Blankets **£4.75**

Honey & mustard glaze

Desserts

Sticky Toffee Pudding (V) Cornish clotted cream ice cream, salted caramel sauce **£7.00**

Chocolate Brownie (V, GF) chocolate sauce, vanilla ice cream **£7.00**

Lotus Biscoff Cheesecake (V) Biscoff sauce, banana ice cream **£7.00**

English Strawberry Eton Mess (V, GF) vanilla Chantilly, meringue **£7.00**

Summer Berry Sundae (V, GF) vanilla ice cream, berry compote, dark chocolate sauce, chopped nuts, vanilla Chantilly, cherry on top **£7.25**

Ice Cream (V, GF) your choice of three scoops of ice cream **£5.00**

Please turn over for our small plates, Sunday roasts, grills & mains →



(V) Suitable for vegetarians (VE) vegan (GF) gluten free

We take every care and attention to identify the allergens that are in our ingredients, but unfortunately it is not possible to guarantee that any product is 100% free from any allergen due to our busy kitchen, and the risk of cross contamination of allergens and traces during cooking and preparation processes. Weights stated are approximate uncooked weights. For allergen information please scan the QR code. Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot checked using laboratory testing. Adults need around 2000 kcal a day. Our staff receive 100% of any tips. Service is not included.



Leave us a review!

Tell us about your experience today. We'd love to hear from you.