

SUNDAY MENU

NIBBLES

Freshly Baked Bread 5 ® Mixed Unpitted Italian Olives 5 ®

Salted Almonds 5 ® ®

SMALL PLATES

Today's Soup

bread & butter - see our blackboard

Heritage Beetroot Carpaccio

Yellison goats curd, candied hazelnuts 8.5 ♥ ®

Jumbo **Prawn Cocktail**

giant king prawn, cold water prawns, marie rose mayonnaise, lemon, brown bread & butter 14

Ploughman's Potted Ham

spiced pineapple, sourdough toast 8

Smoked Haddock Kedgeree Croquettes

raisin puree, curry mayonnaise 9.5

BIG PLATES

All our roasts are served with seasonal vegetables & Yorkshire pudding

Topside of **Roast Beef**

roast potatoes, mash, Yorkshire pudding & gravy (served pink) 19

Mixed Plate Roast

topside of beef, roast loin of pork, mash, Yorkshire pudding, roast potatoes & crackling 19.5

Stepney Hill Farm Roast Loin of Pork

roast potatoes, mash, stuffing, Yorkshire pudding & crackling 18

Market Fish of the Day

see our blackboard

Children's Roast Beef or Pork

mash, roast potatoes, Yorkshire pudding, vegetables & gravy 11

Garlic & Herb **Roast Chicken Breast**

air dried ham, stuffing, mash & roast potatoes, Yorkshire pudding & gravy 18

Mushroom, Gruyère & **Cashew Nut Roast**

Yorkshire pudding, mushroom gravy, mash & roast potatoes 17.5 ♥ ®

SIDES

Truffle Mac & Cheese 6 ♥ Triple Cooked Chips 5 French Fries 4

Yorkshire Pudding & Gravy 3 House Salad 5 Truffle & Parmesan Fries 6

Herbed New Potatoes 4 ® **Sunday Vegetables** of the Day® see our blackboard



Executive Chef Alex Perkins

(V) = vegetarian

(**Ve**) = vegan

(N) = contains nuts Gluten Free: many of our dishes can be adapted to suit a gluten free diet, please just ask your server.