

SUNDAY MENU

NIBBLES...

Marinated Mixed Olives	4.50 vg gf
Salt & Pepper Squid / garlic & lemon aioli	6.50 v gf
Soy, Chilli & Ginger Sticky Pork Ribs	6.50 gf

STARTERS...

Seasonal Soup of the Day / fresh bread	7.50 vg gfa
Moules Mariniere – fresh Brixham mussels / garlic, white wine & cream sauce / fresh bread	9.00 v gfa
Goats Cheese, Caramelised Red Onion & Walnut Tart / beetroot & chicory salad	8.75 v
Spicy Nduja & Mozzarella Arancini / pomodoro sauce / crispy kale	8.75

ROASTS...

all roasts served with roast potatoes, roast parsnips, braised red cabbage,
Chantenay carrots & savoy cabbage

Triple Roast – Sirloin of Beef / Belly of Pork / Supreme of Chicken / Yorkshire pudding / red wine gravy	22.50 gfa
Roast Sirloin of Beef / Yorkshire pudding / red wine gravy	18.50 gfa
Roast Belly of Pork / Yorkshire pudding / red wine gravy	18.50 gfa
Roast Supreme of Chicken / Yorkshire pudding / red wine gravy	18.50 gfa
Nut Roast / vegan gravy / Yorkshire pudding (if not a vegan)	15.00 gfa
Cauliflower & Leek Cheese	4.00 gf

MAINS...

Cider Battered Haddock / triple cooked chips / garden peas	16.50 df gf
Honey & Mustard Glazed Wiltshire Ham / free range fried eggs / triple cooked chips / dressed mixed salad	15.50 df gf
Puy Lentil 'Cottage Pie' / sweet potato mash / roasted chantenay carrots	14.95 vg gf
Wild Mushroom & Spinach Risotto / roasted squash / crispy kale / walnuts	14.75 vg gf
Seven Stars Beefburger / burger sauce / gem lettuce / tomato / gherkins / crispy onions / brioche bun / skin on fries	16.50 gfa
Extra Toppings – cheddar / brie / blue cheese / crispy bacon /	1.80

KIDS...

All Kids Roasts served with roast potatoes, roasted carrots, garden peas, ½ Yorkshire pudding

Roast Sirloin of Beef / gravy	11.00 gfa
Roast Chicken / gravy	11.00 gfa
Roast Belly of Pork / gravy	11.00 gfa
Nut Roast / vegan gravy	10.00 vg gfa
Fish Fingers / skin on fries / baked beans or garden peas	7.50
Pork Sausages / skin on fries / baked beans or garden peas	7.50 gf
Penne Pasta / tomato sauce / cheddar cheese / (add Ham for £1)	7.50

DESSERTS...

Crumble of the Day / served custard or vanilla Ice cream	7.50 vga
Sticky Toffee & Pear Pudding / toffee sauce / honey & stem ginger Ice cream	7.50 v gf
Blackberry & Dark Chocolate Pavlova / coconut cream / toasted coconut	7.50 vg gf
Cheeseboard - / selection of biscuits / chutney ale / apple / celery	2 Cheeses 7.50 v gfa
Choose from – Cheddar / Stilton / Brie /	3 Cheeses 9.50 v gfa

ICE CREAM

Marshfield Ice Creams & Sorbets

from 2.20

please ask a member of the team for our flavours

We have strict procedures when preparing allergen dishes, but we cannot guarantee any of our dishes are 100% free of allergens. Please speak to a manager on duty.
v = vegetarian / vga = vegan available / vg = vegan / df = dairy free /
gf = gluten free / gfa = gluten free available