

Sunday Menu

STARTERS...

Marinated Olives 5 (vg gf)

Homemade Bread Selection – kale pesto / salted butter / extra virgin olive oil & balsamic vinegar 7.5 (v vga)

Soup of the Day / fresh bread / salted butter 8 (v vga gfa)

Smoked Haddock & Leek Fishcake / winter slaw / pea shoot salad 9.5 (gf)

Sweet Sticky BBQ Ribs / winter slaw / hot honey drizzle / sesame seeds 7.5

Brie & Spinach Stuffed Mushrooms / watercress salad / chestnut puree / celeriac crisps 9.5 (v gf)

ROASTS...

all roasts served with crispy roast potatoes, roasted carrots, braised red cabbage, kale

Triple Roast / sirloin of beef / belly of pork / supreme of chicken / Yorkshire pudding / red wine gravy 23.50 (gfa)

Roast Sirloin of Beef / Yorkshire pudding / red wine gravy 20 (gfa)

Roast Belly of Pork / Yorkshire pudding / red wine gravy 20 (gfa)

Roast Supreme of Chicken / Yorkshire pudding / red wine gravy 20 (gfa)

Nut Roast / vegan gravy / Yorkshire pudding (if not vegan) 15.5 (vg gfa)

Honey & Mustard Pigs in Blankets 5.50 (df gf)

Cauliflower Cheese 4.5 (vg gf)

MAINS...

Cider Battered Haddock / thick chips / garden peas 18.5 (df gf)

Cider Battered Halloumi / triple cooked chips / garden peas 16.5 (v gf)

Honey & Mustard Glazed Ham / free range fried eggs / thick chips / dressed mixed salad 17.5 (df gf)

Beef Burger / burger sauce / gem lettuce / tomato / crispy onions / toasted brioche bun / skin on fries 18.5 (gfa)
add: cheddar 1.8 / brie 2 / blue cheese 2 / bacon 1.8

Roasted Squash & Chive Risotto / crispy sage / pickled walnut's / chive oil 16.5 (vg gf)

SIDES...

Skin on Fries 3.75 (vga gf) / Cheesy Skin on Fries 4.75 (v gf)

Seasonal Mixed vegetables 4.5 (vg gf) / House Dressed Salad 4 (v vga gf)

KIDS...

Roast Sirloin of Beef / Roast Belly of Pork / Roast Chicken all 10.5 (gf)

Nut Roast 9.5 (vg)

served with roast potatoes / roasted carrots / garden peas / Yorkshire Pudding / gravy

Fish Fingers / Veggie or Pork Sausages (v) / Wiltshire Ham & Egg (gf df) / Scampi all 7
skin on fries / garden peas or baked beans

Cheesy Tomato Pasta 6.5 (v)

(add Ham 1)



DESSERTS...

- Apple, Pear & Cinnamon Crumble / proper custard or vanilla ice cream 8 (v vga gf)
Chocolate & Hazelnut Panna Cotta / raspberry sorbet / hazelnut crumb / chocolate shards 8.5 (gf)
Sticky Toffee Pudding / toffee sauce / honeycomb / vanilla ice cream 8.5 (v gf)
Seven Stars Cheeseboard – Cheddar, Brie & Stilton / crackers / red onion chutney / celery / pear 12 (v gfa)
add: A glass of Taylors Port (75ml) 4.5

NEARLY FULL...

- Marshfield Ice Creams & Sorbets 2.5 (vg gfa)
Affogato – double espresso / vanilla ice cream 5.5 (v gf)
add – Baileys / Disaronno / Tia Maria / Cointreau 4
Kids Ice Cream Sundae
Ice cream / marshmallows / sprinkles / sauce / wafer 3.75 (gfa)

DESSERT WINE & DIGESTIFS...

- Tenuta Il Casinone, Palazzina, Moscato D'Asti Dessert Wine 2015, 100ml, 6
Taylors Late Bottled Vintage Port, 75ml 6.5
Liqueur Coffees £7.95
Jameson Whiskey / Cointreau / Disaronno / Baileys / Tia Maria / Drambuie

COCKTAILS

- Espresso Martini 9.5
Old Fashioned 9.5
Negroni 9.5

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED OF PARTIES OF 6 OR MORE

Our dishes are prepared within our kitchen and cooked fresh to order, at busy times your food may take a little longer to reach you so we may not be able to make changes to your dishes.

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