

Sunday Menu

STARTERS	
CHICKEN LIVER PATÉ* served with caramelised red onion chutney and toasted rustic bread 589kcal	7.95
SIGNATURE KING PRAWN COCKTAIL* Juicy prawns in a bloody mary Marie Rose sauce, with avocado, tomatoes, lettuce and artisan bloomer bread 524kcal	7.95
BETROOT & PUMPKIN SEED ARANCINI (VE) served with a rainbow cous cous salad, creamy chickpea hummus and a lovage pesto dressing 393kcal	7.75
SALT & PEPPER CALAMARI served with saffron aioli 293kcal	7.75
TODAY'S SOUP (V) served with artisan bloomer bread 417kcal <i>Vegan option available</i>	6.75
GARLIC KING PRAWNS & CHORIZO with artisan bloomer bread 851kcal	9.25
CAMEMBERT FRITTERS (V) served with apple & caramelised onion chutney 399kcal	6.95
STICKY CRISPY CHICKEN Tender bites glazed in chipotle chilli jam 618kcal	7.50
CREAMY GARLIC OVEN-BAKED MUSHROOMS (V) in a cheesy Cheddar sauce, with toasted artisan bloomer 375kcal	6.95
HONEY-BAKED WHOLE CAMEMBERT (V) for two to share Melting Camembert drizzled with blossom honey, served with apricot & ginger chutney and bread to dip 1309kcal	13.95

SUNDAY MAINS	
Served with ruffled garlic & herb roast potatoes, Yorkshire pudding, thyme-roasted carrots, glazed parsnips, broccoli and as much gravy as you like	
SUNDAY TRIO Sirloin of beef, pork belly & crackling and turkey breast & stuffing 1744kcal	19.95
ROAST SIRLOIN OF BEEF Aged for 21 days 1441kcal	18.25
SLOW-COOKED PORK BELLY served with crackling and baked apple 1549kcal	17.95
TURKEY BREAST* with chestnut & bacon stuffing 1327kcal	16.95
LAMB RUMP with thyme & garlic 1311kcal	19.75
ROOT VEGETABLE WELLINGTON (V) Butternut squash, carrot & sweet potato encased in flaky pastry 1355kcal <i>Vegan option available</i>	16.95

IRRESISTIBLE EXTRAS:

CAULIFLOWER CHEESE (V) 776kcal	3.75
PIGS IN BLANKETS 434kcal	3.75
SPRING ONION MASH (V) 148kcal	3.25
YORKSHIRE PUDDING (V) 143kcal	0.95
CHESTNUT & BACON STUFFING 298kcal	2.50
GARLIC & HERB ROAST POTATOES (VE) 282kcal	3.25

MAINS

SEARED FILLETS OF SEA BASS* with crispy baby potatoes, broad beans, peas & Tenderstem® broccoli and a creamy white wine & king prawn sauce 752kcal	19.95
HUNTER'S CHICKEN SCHNITZEL topped with a BBQ & tomato sauce, crispy bacon and melted mature Cheddar, served with triple-cooked chunky chips 1427kcal	17.25
HOME-BAKED PIE OF THE DAY* topped with puff pastry and served with spring onion mash, thyme-roasted carrots and seasonal greens <i>Please ask when you visit for flavours and pricing</i>	
AUBERGINE GRATIN* (V) Aubergine, garlic and peppers in a sweet & smoky tomato sauce, topped with herb crumb and mozzarella, served with mixed salad and garlic ciabatta 1060kcal <i>Vegan option available</i>	14.50
FISH & CHIPS Freshly battered haddock, triple-cooked chips, mushy peas and tartare sauce 1181kcal	16.75
10oz RIB-EYE* 980kcal served with triple-cooked chips, roasted vine cherry tomatoes* and your choice of steak sauce - Béarnaise* 123kcal, Peppercorn* 82kcal, Beef Dripping 123kcal or Craft Ale, Bacon & Mushroom* 67kcal	24.50

BURGERS

All burgers are served with little gem lettuce, onion and tomato in a toasted bun, with skin-on-fries, a gherkin and burger sauce dip on the side

SIGNATURE BURGER* Prime steak burger, loaded with Cornish smoked BBQ beef brisket, smoked streaky bacon, Monterey Jack cheese, cheese sauce and mayo, served with beer-battered onion rings 1723kcal	17.75
CRISPY BUTTERMILK CHICKEN BURGER Tender fried chicken with chipotle chilli jam and mayo 1057kcal	16.50
BUTTERNUT SQUASH & CHICKPEA BURGER (VE) Breaded burger patty topped with a melted mature Violife slice 1086kcal	15.50

ADD EXTRA TOPPING TO ANY BURGER:

Smoked Streaky Bacon 158kcal	2.00
Monterey Jack Cheese (V) 65kcal	1.00
Fresh Red Chillies (VE) 1kcal	0.50
Grilled Halloumi (V) 415kcal	3.00
Roasted Mushrooms (VE) 14kcal	0.75

SIDES

GARLIC CIABATTA (V) 232kcal	3.25
HALLOUMI FRIES (V) 545kcal	4.25
SEASONAL GREENS (VE) 78kcal	3.25
TRIPLE-COOKED CHIPS (VE) 348kcal	3.25

MAC & CHEESE (V) 391kcal	3.25
BEER-BATTERED ONION RINGS* (V) 628kcal	3.25
DRESSED SIDE SALAD (VE) 40kcal	3.25
GARLIC & CHEESE BAKED MUSHROOMS (V) 124kcal	3.25
FRIES (VE) 312kcal	3.25
DAUPHINOISE POTATO (V) 203kcal	2.50

PUDDINGS	
DOUBLE CHOCOLATE BROWNIE (V) served with honeycomb ice cream & Belgian chocolate sauce 881kcal	7.50
ALLOTMENT FRUIT CRUMBLE (V) with creamy custard 654kcal <i>Vegan option available</i>	7.95
MANGO & PASSION FRUIT ETON MESS (V) Crisp meringue with whipped cream, tropical mango, passion fruit coulis and white chocolate chunks 649kcal	7.75
THE HONEYCOMB DOME (V) White chocolate dome, filled with silky chocolate mousse, honeycomb ice cream, smooth honey and crunchy honeycomb pieces 685kcal	8.75
BAKED VANILLA CHEESECAKE (V) served with a rich berry coulis and fresh cream 838kcal	7.95
STICKY TOFFEE PUDDING (V) topped with salted caramel sauce and served with creamy custard 352kcal	7.50
LEMON TART* (V) served with a blueberry & Prosecco compote and fresh cream 665kcal	7.95
BANOFFEE CHOUX BUN (V) Choux pastry filled with banana crème patisserie, topped with vanilla ice cream and caramelised banana 630kcal	7.95
TRIO OF ICE CREAM & SORBET (V) Choose three scoops	5.95
HOT DRINK & A MINI PUDDING	
MINI CHOCOLATE BROWNIE (V) with honeycomb ice cream 581kcal	6.75
MINI BAKWELL SPONGE PUDDING (V) with creamy custard 314kcal	6.75
MINI ALLOTMENT FRUIT CRUMBLE (V) with creamy custard 328kcal	6.75