

SUNDAY MENU



SMALL PLATES

- Olives 3.9 (vg) (ng)
- Toasted sourdough and butter 4.1 (v)
- Harissa spiced hummus, toasted sourdough 6.9 (vg)
- Antipasti board of cured meats, pickles, toasted sourdough 9.5
- Salt & pepper squid, chilli and spring onion, aioli 8.4
- Padron peppers, sea salt 5.9 (vg) (ng)
- Sizzling chorizo 8.9

ROASTS - all served seasonal vegetables, roast potatoes, yorkshire pudding and gravy

- Rump of Hertfordshire beef 19.9
- Leg of Welsh Saltmarsh lamb 19.2
- Pork belly with crackling 18.9
- Free range Suffolk roast chicken 17.9
- Vegan beetroot wellington 16.9 (vg)

CHILDREN

- Smaller portion of any of the above roasts 10.5
- Fish fingers, chips and peas 8.5

SIDES

- Roast potatoes 5.9 (v)
- Pigs in blankets 6.2
- Seasonal vegetables 4.7 (vg) (ng)
- Cauliflower cheese 5.9 (v)
- Skin on fries 4.9 (vg) (ng)
- Gravy jug 1.5

DESSERT

- Sticky toffee pudding, toffee sauce, vanilla ice cream 7.5 (v)
- Chocolate brownie, salted caramel ice cream 7.6 (v)
- Apple crumble, vanilla ice cream. 7.3 (v)
- Selection of ice creams 1.9 a scoop (v) (ng)
- Selection of cheeses, roasted tomato chutney, toasted sourdough 9.5

DESSERT WINES

- Tenuta Il Cascione, Moscato d'Asti DOCG (37.5cl) (vg) Italy 27.0
- Kardos Tündérmese Tokaj (50cl) (vg) Hungary 36