

SUNDAY MENU

TO START

Elderflower Fizz - St Germain elderflower, prosecco, soda water 10.0

Mimosa - prosecco, orange juice 9.0

Bloody Mary - Fris vodka, homemade spiced mary mix 10.0

Virgin Mary - homemade spiced mary mix 7.0



SMALL PLATES

Olives 3.9 (vg) (ng)

Harissa spiced hummus, toasted pita 6.9 (vg)

Antipasti board of cured meats, pickles, toasted sourdough 12.0

Padron peppers, sea salt 5.9 (vg) (ng)

Sizzling chorizo 7.9

BURGERS

Cheeseburger, lettuce, pickles, mustard, ketchup, with fries 13.9 - add bacon 1.5

Veggie burger, cheese, lettuce, pickles, mustard, ketchup, with fries 13.5 (v) - ask for vegan

ROASTS - all served with 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 supreme 17.9

Vegan beetroot wellington 16.9 (vg)

FOR CHILDREN - Smaller portion of any of the above roasts 10.5

SIDES

Roast potatoes 5.9 (v)

Cauliflower cheese 5.9 (v)

Skin on fries 4.9 (vg) (ng)

Pigs in blankets 6.2

Seasonal vegetables 4.7 (vg) (ng)

Gravy jug 1.5

TO FINISH

Sticky toffee pudding, toffee sauce, vanilla ice cream 7.5 (v)

Apple crumble, vanilla ice cream 7.3 (v)

Vanilla ice cream 1.9 a scoop (v)

Selection of cheeses, roasted tomato chutney, toasted sourdough 9.5

DESSERT WINE - Kardos Tündérmese Tokaj (50cl) (vg) Hungary 36