

# SUNDAY MENU

Bread & Olives, Salted Butter & Balsamic Oil (v) **£4.50**

## SMALL PLATES

- Roast Parsnip, Butternut Squash & Thyme Soup, Toasted Bloomer (gfa,ve,df) **£5.50**  
Breaded Whitebait, Rocket, Tartare Sauce & Lemon (df) **£6.50**  
Guinea Fowl & Bacon Terrine, Date & Cranberry Chutney, Granary Toast (gfa) **£6.50**  
Baked Beetroot Carpaccio, Whipped Goats' Cheese, Balsamic Glazed Figs, Rocket (gf, vea) **£6.75**  
Oak Smoked Salmon, Crispy Capers, Dill Crème Fraîche & Buttered Granary Bread (gfa) **£7.50**  
Cornish Crab Cocktail, Guacamole, Tomato Salsa & Taco Crisp (gfa) **£8.50**  
Whole Box-baked Camembert, Celery, Onion Chutney, Breads **£14.00**

## BIG PLATES

- Pumpkin, Sweet Potato & Coconut Curry, Chickpea & Spinach Dahl, Coriander Rice (ve,df,gf) **£13.75**  
Whole Baked Plaice, Butternut Squash, Sautéed Baby Onions & Spinach, Lemon Butter Sauce (gf) **£15.75**  
Cornish Lamb Rump, Rosemary Roasted New Potatoes,  
Braised Red Cabbage & Red Wine Jus (df, gf) **£17.50**  
Roast Spiced Cauliflower, Pickled Red Cabbage, Dried Cranberry & Chickpea Salad,  
Confit Garlic & Citrus Dressing (ve,gf,df) **£11.75**  
Herb Crust Cod Fillet, Colcannon Potatoes, Buttered Kale, Dill & White Wine Sauce (gf) **£16.75**  
Cheeseburger, Burger Relish, Brioche Bun, Gem Lettuce, Beef Tomato, Gherkin,  
Fries & Pickled Slaw (gfa) **£14.50** *Add Bacon £1.00*  
Aubrey Allen Dry Aged Butchers Cut Steak, Chips, Grilled Mushroom & Plum Tomato,  
Watercress & Crispy Shallots (gf, df) **Market Price**

## ROASTS

- Roast Turkey, Bacon & Stuffing Ballotine, Pigs in Blankets, Sprouts, Parsnips, Roast Potatoes,  
Cranberry Sauce & Gravy (gf,df) **£17.75**  
*All of the below are served with Yorkshire Puddings, Carrot & Onion Purée,  
Buttered Greens, Roast Potatoes & Gravy*  
Caramelised Red Onion, Chargrilled Aubergine & Spinach Wellington & Pomodoro Sauce (v) **£14.25**  
Roast Rump of Beef (gfa,dfa) **£16.50**  
Slow-cooked Leg of Pork (gfa,dfa) **£15.00**  
Duo of Dry-aged Roast Beef & Slow-cooked Leg of (gfa,dfa) **£19.50**

## SIDES & SAUCES

- Fries / Chips (gf,df,ve) **£4.00** Buttered Greens (gf,v) **£4.00** Creamy Mash **£4.00**  
Pigs in Blankets **£5.00** Sage & Onion Stuffing **£3.50** Cauliflower Cheese **£3.50**  
Peppercorn Sauce (gf,v) **£2.00**

## DESSERTS

- Baked Apple & Cinnamon Crumble, Vanilla Custard (v) **£6.00**  
Mulled Wine Poached Pear, Mulled Berry Compote & Clotted Cream **£6.25**  
Chocolate Brownie, Chocolate Sauce, Salted Caramel Ice Cream (v,gf) **£6.75**  
Warm Christmas Pudding & Brandy Cream (gf) **£6.50**  
Trio of British Cheese, Onion Chutney, Celery, Grapes & Artisan Biscuits **£9.75**  
Ice Cream & Sorbets - 3 scoops for **£4.75**  
*Ask your server for today's flavours.*

**Allergies? For information about the ingredients in any of our dishes, please ask to see our Allergen Menu.**  
(gf) Gluten Free, (gfa) Gluten Free Available, (df) Dairy Free, (dfa) Dairy Free Available, (v) Vegetarian, (ve) Vegan  
*A discretionary 10% service charge is added to tables of 6 and above.*