

Sunday

Our Sunday Roasts

All our roasts are served with fresh seasonal vegetables, Yorkshire pudding, crisp roast potatoes, mashed potatoes & gravy

British beef

British outdoor reared pork

British turkey

Mixed – your choice of two

Vegetarian choice of the day √

Children’s Sunday roasts are available – please ask for details

Starters

Seasonal soup of the day with croutons, rustic bread & butter √

King prawn cocktail with mixed salad leaves, multi-grain bread & butter †

Oven-baked stuffed mushrooms with a Shropshire Blue cheese & mushroom filling on a bed of rocket with balsamic glaze √

Classics

Farm-assured ‘smothered’ chicken breast with grilled bacon, goat’s cheese & a tomato provençale sauce, topped with watercress, served with chips & a dressed salad garnish

Breaded Scottish wholetail scampi served with chips, mushy peas or petits pois & tartare sauce †

Hand-battered haddock & chips with mushy peas or petits pois & tartare sauce †

Grilled 10oz* gammon steak served with chips, petits pois & either cracked black pepper & pineapple chutney or free-range fried eggs

British beef & Ruddles ale pie served with chips or mashed potatoes, seasonal vegetables & beef gravy

Traditional beef lasagne with a dressed salad garnish, chips or garlic ciabatta

Butternut squash & Shropshire Blue risotto with wilted baby spinach, topped with crumbled Shropshire Blue √

British beef & vegetable red wine casserole with seasonal vegetables & rustic bread

Grilled sea bass fillets on a bed of crushed skin-on new potatoes, spinach, roasted cherry tomatoes & a tomato concassé & dill butter sauce †

Lentil shepherd’s pie with black-eyed beans, swede & carrot topped with cauliflower mash, served with seasonal vegetables, rustic bread & gravy √

British chicken & roasted mushroom pie with mashed potatoes, seasonal vegetables & chicken gravy

Suffolk-farmed pork sausages with Devon Cheddar mash & caramelised red onion gravy

Steaks

Our prime Black Angus steaks are 28-day matured for tenderness. All steaks are served with chips, petits pois, watercress, grilled field mushroom & a plum tomato half with rosemary

Prime steaks: Your choice of steak served with: green peppercorn & Cognac; Portobello mushroom & Colman’s Diane; or caramelised onion & ale sauce

8oz* Sirloin **8oz* Rump** **7oz* Fillet**

Topped steaks: Your choice of steak topped with ‘Tickler’ Devon Cheddar, grilled bacon & smoky tomato chutney

8oz* Sirloin **8oz* Rump** **7oz* Fillet**

Surf ‘n’ turf steaks: Your choice of steak topped with tail-on tempura battered king prawns †

8oz* Sirloin **8oz* Rump** **7oz* Fillet**

Gourmet Burgers

Our burgers are served open-style on a toasted, oat-topped bap with mayonnaise, mixed salad leaves, plum tomato & red onion. Accompanied by chips & smoky tomato chutney on the side

Cheese & bacon burger: hand-pressed beef burger topped with grilled bacon & your choice of either ‘Tickler’ Devon Cheddar or our Shropshire Blue cheese topping

Glamorgan burger: Cheddar cheese, leek & red onion burger in crispy breadcrumbs √

Sides

Chips √

Whole onion rings √

Pan-fried mushrooms √

Seasonal vegetables √

Mini Cumberland sausages with honey & whole-grain mustard dressing

Cauliflower cheese gratin √

Sweet chilli tail-on tempura battered king prawns †

Home-made rustic potato wedges with sour cream & chive dip √

Puddings

Kentish Bramley apple pie served warm with custard, double cream or clotted cream ice-cream √

Sticky dark chocolate & walnut brownie with mint chocolate ice-cream & chocolate sauce √

Oven-baked crumble of the day with custard or double cream √

Trio of mini hot puddings: sticky toffee, spotted dick & apple Eve’s pudding with custard or double cream √

Luxury dairy ice-cream √

Your choice of three scoops from the following flavours:

Mint Chocolate • Amaretto & Almond • Indulgent Chocolate

Banoffee tart with clotted cream ice-cream, toffee sauce & sliced banana √

Award-winning cheese platter: Shropshire Blue cheese, ‘Tickler’ extra mature Devon Cheddar & crumbly Wensleydale, served with caramelised red onion chutney, grapes, celery & crackers √

Where possible we use seasonal British produce in our recipes in order to ensure the best quality & flavour.

† May contain fishbones or shell. √ Suitable for vegetarians. * All weights approximate before cooking. Please be aware that all our dishes are prepared in kitchens where nuts & gluten are present & our menu descriptions do not contain all ingredients. Please ask a member of our staff before ordering if you have any particular allergy or requirement. All menu items are subject to availability. Prices include VAT at the current rate. Visa & MasterCard are accepted & Maestro/Delta/Amex where applicable, together with personal cheques, accompanied by an appropriate banker’s card.