

◇ THE GREAT BRITISH ◇ SUNDAY LUNCH MENU

◇ STARTERS ◇

Homemade soup of the day ◆ 3.99
With croûtons and bloomer bread and butter

Oak-smoked chicken liver pâté 4.99
Topped with a layer of thyme butter – served with a cherry compote and toasted brown bloomer bread

Breaded calamari rings† 5.49
With a sweet and spicy chilli sauce – served with dressed mixed leaves

Classic prawn cocktail† 5.99
With baby gem lettuce, tomato, a cocktail sauce and brown bloomer bread and butter

Crispy breaded garlic mushrooms ◆ 4.29
With dressed mixed leaves and mayonnaise

NEW **Chilli & garlic king prawns†** 6.49
Five king prawns, pan fried in a garlic & coriander glaze, topped with fresh chillies – served on garlic ciabatta

NEW **Stuffed Moroccan courgette rolls** ◆ 5.79
Rolled ribbons of courgette, stuffed with Moroccan-spiced brown vegetable rice – served with a dressed side salad with toasted mixed seeds

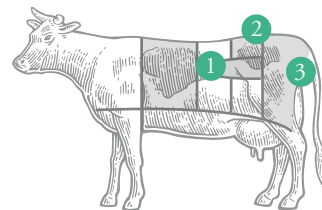
Pan-fried scallops with crispy bacon† 6.29
On a bed of minted pea purée, with garlic & parsley butter

PERFECT FOR SHARING

Nachos to share ◆ 6.79

With grated Cheddar and mozzarella, tomato salsa, sour cream, guacamole and jalapeños

STEAK HOUSE



1 Fillet 2 Sirloin 3 Rump

All steaks are served with chips, a thyme-roasted tomato, sautéed mushrooms and a fresh watercress garnish

CHOOSE A CUT

7oz fillet 15.99

21-day-aged steak, tender and lean, with a delicate flavour – exceptional when served rare

8oz sirloin 13.79

28-day-aged steak, beautifully tender and juicy – this versatile cut can be cooked any way you like

8oz rump 11.99

28-day-aged steak, full of flavour – perfect when served medium rare

NEW Add garlic & coriander king prawns† and breaded calamari rings† to any steak for just £2.99

CHOOSE A FREE SAUCE

- Garlic & parsley butter • Diane sauce
- Peppercorn sauce • Béarnaise sauce
- **NEW** Merlot, baby onion & mushroom sauce*

◇ SUNDAY CARVERY ◇

We're big believers in tradition; so, that's why, every Sunday, we put on a family-sized feast of lovingly cooked meats, with seasonal vegetables, including crispy roasties and all of the trimmings

1

Choose your size

Standard 10.99
Large 11.99
Children's 5.99

2

Choose your meat

Beef
Turkey
Gammon

3

Choose your vegetables ◆

Help yourself to today's selection

4

Finally, add a Yorkshire pudding, sage & onion stuffing and lashings of gravy



◇ CHEF'S SELECTION ◇

NEW **Rosemary-&-mint-marinated lamb leg steak†*** 12.79
With minted asparagus and peas, chips and a merlot, baby onion & mushroom sauce – served pink, on the bone

Sea bass & scallop risotto†* 12.99
Two grilled sea bass fillets and pan-fried scallops, served over a smooth and creamy prawn & pea risotto, topped with chopped chives

Grilled salmon with roasted vegetables† 11.99
On a bed of warm roasted butternut squash, red onion, peppers, baby potatoes, asparagus and broccoli, with a house dressing

Swap your salmon for halloumi ◆ 10.49

NEW **Swap your salmon for stuffed Moroccan courgette rolls** ◆ 9.49

Creamy fish pie† 12.49
Haddock, salmon, smoked haddock and prawns, in a creamy sauce, topped with cheesy mash and crispy shallots – served with peas, carrots, broccoli and fine green beans

◇ PUB CLASSICS ◇

Hunter's chicken 9.99
Chicken breast with streaky bacon, topped with mature Cheddar and BBQ sauce – served with chips, onion rings, coleslaw and dressed mixed leaves

Breaded scampi†* 9.29
With chips, tartare sauce and your choice of peas or mushy peas

British beef & Ruddles ale pie†* 9.99
In shortcrust pastry, with chips and your choice of peas or mushy peas and gravy

Sausages and mash 8.99
Suffolk pork & parsley sausages, champ mash and beef dripping gravy, topped with crispy shallots

Hand-battered fish and chips† 9.99

A large skinless cod fillet, with chips, tartare sauce and your choice of peas or mushy peas

Caesar salad ◆ 7.79
Baby gem lettuce and Italian hard cheese, with croûtons and a Caesar dressing drizzle

Add chicken and bacon 9.29

NEW **Add grilled salmon fillet†** 9.99

Luxury mac 'n' cheese ◆ 7.99
Cheddar, goat's cheese and Italian hard cheese, with crispy shallots, spring onion, a dressed side salad and garlic ciabatta

8oz gammon 8.49
With a free-range fried egg and grilled fresh pineapple – served with chips and peas

◇ BURGERS ◇

Our burgers are served in a brioche bun, with shredded iceberg lettuce and burger sauce, plus rosemary-salted fries and coleslaw

Wagyu burger 12.49

The unique marbling of wagyu beef gives it a silky, buttery taste. This burger is topped with mature Cheddar and streaky bacon, with a spicy kimchi ketchup dip

Cheddar & smoked bacon burger 9.99

Beef burger, topped with mature Cheddar and streaky bacon – served with a burger relish dip

NEW **Black and blue burger** 10.99

Beef burger seasoned with fajita spices, topped with melted Stilton® – served with a smoky tomato relish dip

Southern-fried chicken burger 9.79

Tender spicy-coated chicken breast – served with a spicy Tabasco® mayonnaise dip

Spicy quinoa burger ◆ 9.29

Pepper, onion, edamame beans, spinach and jalapeños, in panko & sesame seed breadcrumbs, with a spicy kimchi ketchup dip

WANT A LIGHTER OPTION?

Swap your chips on your steak, or your bun and fries on your burger, for a fresh, lightly dressed salad

◇ SIDES ◇

Go on, add a little extra

Chips ◇ 2.99

Rosemary-salted fries ◇ 2.99

Onion rings ◇ 2.99

Seasonal vegetables ◇ 2.99

Bloomer bread and butter ◇ 1.19

Dressed side salad ◇ 2.99

Garlic ciabatta ◇ 2.79

Cheesy garlic ciabatta ◇ 3.29

◇ DESSERTS ◇

Chocolate & coconut torte Ve N 5.29

On a mixed-nut base, with Beechdean naturally vegan vanilla ice cream

Sticky toffee & date pudding ◇ 5.19

Served warm, with clotted cream ice cream

Kentish Bramley apple & blackberry crumble pie ◇ 4.99

Served warm, with custard

Millionaire's caramel cheesecake ◇ 5.19

Sprinkled with chocolate-coated toffee popcorn and served on an indulgent drizzle of toffee sauce

Bakewell tart ◇ N 4.79

Served warm, with double cream and cherry compote

Classic banoffee pie ◇ 5.29

With clotted cream ice cream

Triple-chocolate brownie ◇ 5.19

Served warm, with chocolate ice cream and chocolate sauce

*When you buy this dessert, we will donate 20p, on your behalf, to Macmillan Cancer Support**

**WE ARE
MACMILLAN.
CANCER SUPPORT**

BEECHDEAN
Farmhouse
Dairy Ice Cream
Made from fresh Jersey milk
and rich double cream

**LUXURY DAIRY ICE CREAM
AND SORBET** ◇ 4.49

Your choice of three scoops
from the following delicious flavours:

Clotted cream

Chocolate

Naturally vegan vanilla Ve

Eton mess

Lemon curd sorbet

Prosecco sorbet* Ve

LUXURY SUNDAES 4.99 EACH

Treat yourself to one of our fully loaded sundaes:

NEW Snickerbocker glory sundae

Clotted cream ice cream, whipped cream, custard and toffee sauce, with layered pieces of cookie dough, chocolate fudge brownie and peanut-flavoured bites

White chocolate Eton mess sundae ◇

Layers of Eton mess ice cream, white chocolate mousse, strawberries, crumbled meringue and raspberry sauce



◇ COFFEE ◇

Enjoy the smooth, full-bodied taste of our coffee blend. You can count on every single premium coffee bean from Brazil, Central America and India being fair trade; that's because this has the Rainforest Alliance-certified seal



Cappuccino

The frothiest of coffees – a shot of espresso, topped off with silky steamed and foamed milk

Regular Large
2.69 2.99

Caffè latte

A smooth and creamy coffee, made with espresso and steamed milk

2.69 2.99

Mocha

Everything you love about a latte, but with added chocolate! Need we say more?

2.69 2.99

Espresso

Short, dark and to the point. Pure and simple

2.09 2.39

Americano

A longer version of an espresso. The same intense flavour, yet with a smooth finish

2.39 2.59

NEW Frappé

Chill out with a delicious blend of coffee, ice and milk

– 2.99

◇ TEA AND HOT CHOCOLATE ◇

Tea

2.39 –

Hot chocolate

– 2.69

Luxury hot chocolate

With marshmallows and whipped cream

– 3.09

◇ WINE RECOMMENDATIONS ◇

We have selected a fantastic range of wines to accompany our roasts

Topside of beef

The big meaty flavours of roast beef will pair beautifully with either the **Santa Rita Cabernet Sauvignon** or the **Châteauneuf-du-Pape**

Half a chicken

If you're after red, then we recommend a lighter, fruity **Valdivieso Pinot Noir** or if you prefer a rich white, then the **Bernard Michaut Petit Chablis** is a great pairing

Butternut squash & sage bake ◇

A soft and fruity red wine, like the **Giotto Merlot** is a great match for this butternut squash & sage bake

Lamb shank

Rioja is a classic pairing with lamb so the **Lagunilla Rioja Crianza** will complement this slow-cooked lamb shank nicely

Pork loin

Complement the pork loin with a light, fruity flavoured wine of **Valdivieso Pinot Noir**

Beef rib

This dish will go well with a rich, fruity red like the **Yalumba Galway Shiraz**

PLEASE ASK
FOR OUR

CHILDREN'S MENU

PICK 'N' MIX MEAL DEAL
FROM JUST £5.49



We'd love your feedback – tell us about your visit on TripAdvisor today



Please ask your server, before ordering, if you are concerned about the presence of allergens in your food.

Please be aware that all of our dishes are prepared in kitchens where nuts and gluten are present, as well as other allergens; therefore, we cannot guarantee that any food item is completely 'free from' traces of allergens. Our menu descriptions do not list all ingredients. Full allergen information on the ingredients in the food we serve is available on request and online – please speak to a team member.

◇ Suitable for vegetarians. Ve Suitable for vegans and vegetarians. N Contains nuts. *Contains alcohol. †Our meat, fish and poultry dishes may contain bones or shell. ‡Scampi may contain one or more tails.

All weights are approximate prior to cooking. All cash and credit/debit card tips are paid in full to our team members. Stilton® and Tabasco® are registered trademarks. †For every triple-chocolate brownie sold, £0.20 plus VAT will be paid to Macmillan Cancer Support†, a registered charity in England & Wales (261017), in Scotland (SC039907) and in the Isle of Man (604). ‡Paid to Macmillan Cancer Support Trading Limited, a wholly owned subsidiary of Macmillan Cancer Support, to which it gives all of its taxable profits.

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