

SUNDAY

TO NIBBLE & SHARE

NOCELLARA OLIVES (v) £2.95

ARTISAN RUSTIC BREADS with olive oil & balsamic vinegar, Nocellara olives and flavoured butter (v) £5.25

GARLIC PIZZETTE with rocket and Parmesan £6.95

STICKY PLATTER Spiced Thai-style chicken skewers, crispy duck wings with plum, hoisin & sweet chilli glaze, tonkatsu-inspired pulled pork croquettes, preserved lemon aioli and chorizo-topped flatbread £17.50

BOX-BAKED CAMEMBERT topped with omega seed sprinkle, acerola cherry & thyme flavour dip with ciabatta bread (v) £11.50

MEDITERRANEAN MEZZE Sweet potato falafel, harissa hummus topped with pomegranate seeds, tzatziki, roasted sweet peppers, pea & mint pesto and seasoned flatbread (v) £12.95

STARTERS

SCALLOPS OF THE DAY Ask for today's seasonal special £10.50

DUCK LIVER & PORT PARFAIT with red onion chutney and toasted ciabatta bread £7.95

THYME-ROASTED PORTOBELLO MUSHROOMS in a Cropwell Bishop sauce on rustic toast (v) £6.95

SOUP OF THE DAY with artisan rustic bread and butter £4.95

SALT & SZECHUAN PEPPER SQUID with aioli £6.50

DEEP-FRIED SOMERSET BRIE in panko breadcrumbs with apricot & cumin chutney (v) £5.95

ARTICHOKE & MASCARPONE ARANCINI infused with truffle oil and walnut pesto (v) £6.95

CRISPY DUCK WINGS with plum, hoisin & sweet chilli glaze, roasted plum and toasted sesame seeds £6.95

ROASTS

All of our meat roasts are served with goose-fat-roasted potatoes, braised red cabbage, honey-roasted parsnips, buttered kale, cauliflower cheese, Yorkshire pudding and gravy. Served all day.

ROAST RIB OF BEEF with coarse-grain mustard seasoning and roasted red onion & garlic £15.95

ROAST PORK LOIN with Bramley apple butter, crackling and lemon & thyme stuffing wrapped in bacon £13.50

ROAST CHICKEN with bread sauce and lemon & thyme stuffing wrapped in bacon £13.95

ROAST LAMB RUMP with roasted squash and lemon & thyme stuffing wrapped in bacon £17.50

TRIO OF ROASTS Beef, pork and chicken with Bramley apple butter, crackling and lemon & thyme stuffing wrapped in bacon £17.95

FIG & DOLCELATTE NUT ROAST with roasted potatoes, seasonal vegetables, cauliflower cheese, Yorkshire pudding, honey-roasted apple and onion gravy (v) £12.95

Turn over for our main courses, sides and desserts...

MAIN COURSES

SPIT-ROASTED CHICKEN with lemon & garlic confit, fries, jus and aioli £12.95

WAGYU BURGER with smoked Irish Cheddar, crispy onions, tomato relish, sweet potato fries and aioli £16.95

Add: Bacon / Chorizo / Cropwell Bishop Stilton / Flat mushroom £1.50 | Grilled halloumi £2.25 | ½ Slipper lobster tail £5.95

HOME-MADE BRITISH BEEF BURGER with smoked Irish Cheddar, mustard mayonnaise, relish and fries £12.95

Add: Bacon / Chorizo / Cropwell Bishop Stilton / Flat mushroom £1.50 | Grilled halloumi £2.25 | ½ Slipper lobster tail £5.95

BEER-BATTERED SEA BASS with twice-cooked chunky chips, minted pea purée and tartare sauce £13.50

BATTERED HALLOUMI with twice-cooked chunky chips, minted pea purée and tartare sauce (v) £11.95

BUTTERMILK SOUTHERN FRIED CHICKEN stuffed with 'nduja sausage, with sweet potato fries, apple salad and preserved lemon aioli £15.50

CHICKEN, LEEK & CRÈME FRAÎCHE PIE topped with a ham hock crumb, served with seasonal green & potato mash and heritage carrots £15.50

ROASTED BUTTERNUT SQUASH & BEETROOT TART topped with Cropwell Bishop custard and a Stilton & walnut crumb (v) £10.95

PAN-FRIED SEA BASS FILLETS with parmentier potatoes, pancetta, olives, spinach and white wine velouté £17.95

CHICKEN, BACON & AVOCADO SALAD with baby kale, spinach, tenderstem broccoli with an English cider & honey mustard dressing £12.95

SPIRALIZED CARROT SALAD with whipped ricotta, roasted beetroot, brown rice and quinoa in a lemon & herb vinaigrette (v) £9.95

Add: Chargrilled chicken breast £3.00 / Roasted salmon supreme £4.00 / Goat's curd (v) £2.00 / Grilled halloumi (v) £2.25

9oz 50-DAY-AGED GRAIN-FED RIB-EYE STEAK with twice-cooked chunky chips, crispy onions, grilled mushroom, confit tomatoes and baby kale £25.95

Add: Peppercorn sauce / Béarnaise sauce / Beef dripping sauce / Red wine jus £1.50 | ½ Slipper lobster tail £5.95

7oz FILLET STEAK with an ale-glazed shallot tart topped with Cropwell Bishop custard, Stilton & walnut crumb and twice-cooked chunky chips £23.75

Add: Peppercorn sauce / Béarnaise sauce / Beef dripping sauce / Red wine jus £1.50 | ½ Slipper lobster tail £5.95

30oz SPLIT RIB STEAK SHARER with bone-marrow butter, twice-cooked chunky chips, crispy onions, grilled mushrooms, confit tomatoes, baby kale and beef dripping sauce £49.95

SIDES

Sweet potato fries with Parmesan & rosemary £3.75 | Seasonal greens (v) £3.00 | Asparagus tips with Parmesan £4.00 | Fries & aioli (v) £3.00

Twice-cooked chunky chips (v) £3.50 | Dressed house salad (v) £3.00 | Mashed potato (v) £3.00 | Dauphinoise potatoes (v) £4.00

Lemon & thyme stuffing wrapped in bacon £3.50 | Honey-roasted figs & whipped goat's curd (v) £3.00

DESSERTS

BAKED SICILIAN LEMON CHEESECAKE with British blackcurrant curd (v) £6.50

WARM BELGIAN CHOCOLATE BROWNIE with Bourbon vanilla ice cream (v) £6.50

MELTING GOLDEN CHOCOLATE BOMB with caramel ice cream, chocolate popping candy and hot Devon cream toffee sauce (v) £7.95

STRAWBERRIES & FROZEN NATURAL YOGHURT with honey ripple and rhubarb & rose-flavour curd (v) (200 calories or less) £4.95

BRAMLEY APPLE & BLACKBERRY SHORTBREAD CRUMBLE with custard (v) £5.95

ICE CREAM & HOME-BAKED TRIPLE CHOCOLATE COOKIE Choose three scoops from Bourbon vanilla, caramel, double chocolate or strawberry (v) £4.95

STICKY TOFFEE PUDDING with Bourbon vanilla ice cream (v) £5.95

MINI DESSERT & A HOT DRINK Choose from chocolate brownie, baked Sicilian lemon cheesecake or apple & blackberry crumble (v) £4.95

BRITISH CHEESE BOARD Shepherd's Purse Yorkshire Blue, Lubborn Somerset Camembert, Belton Farm Red Leicester and Isle of Man vintage Cheddar with a selection of Fudge's nut & mixed seed biscuits, grapes, celery and baby figs in a spiced rum syrup (v) £8.50