

SUNDAY MENU

BREAKFAST

served daily in our lounge & bar area. last orders for breakfast 11am prompt

THE 'FRY UP' 8.95
lincolnshire sausage, dry cure bacon, black pudding, field mushroom, free range fried egg, beans, tomato, wholemeal toast

LIGHTER 'FRY UP' 5.95
lincolnshire sausage, dry cure bacon, mushroom, tomato, beans, fried egg (GF)

VEGETARIAN 'FRY UP' 8.95
vegetarian sausages, grilled halloumi, free range fried egg, beans, tomato, field mushroom, wholemeal toast (V)

AVOCADO & POACHED EGGS 4.95
smashed avocado, toasted sourdough, poached free range eggs, black pepper (V) (GFO)

EGGS BENEDICT 5.95
free range poached eggs, toasted brioche, dry cure bacon, hollandaise, black pepper (GFO)

BACON OR SAUSAGE SANDWICH 4.95
choose from either dry cure bacon or lincolnshire sausage on wholemeal (GFO)

BREAKFAST SANDWICH 5.95
dry cure bacon, lincolnshire sausage, free range fried egg, field mushroom on wholemeal (GFO)

HOMEMADE GRANOLA 4.95
strained yoghurt, fresh berries (V)

COCKTAILS

BLOODY MARY 4.95
vodka, tomato juice, lemon juice, tabasco, salt, worcestershire sauce, pepper, ice, celery

CLASSIC MIMOSA 4.95
prosecco extra dry, orange juice, ice, fresh orange slice

PROSECCO EXTRA DRY (125ml) 4.50
italy, fantinel. en vogue and a reason to celebrate everything

STARTERS

CHEFS HOMEMADE SOUP 5.25
ciabatta & butter (V) (GFO)

SMOKED HADDOCK SCOTCH EGG 6.95
curry mayo, apple, coriander

HAM HOCK & SPLIT PEA TERRINE 6.95
sweetcorn relish, mini granary loaf

BUTTERNUT SQUASH RISOTTO 6.95
toasted pumpkin seeds, gran moravia (V) (GF)

MOULES MARINIERE 7.95
cream, white wine, garlic, ciabatta (GFO)

SMALL PLATES

we recommend two small plates per person as a starter or lots to share for a main

MIXED INTERA OLIVES 2.95
artichoke, marinade (V) (VE) (GF)

PIT SMOKED OX CHEEK 5.75
potato crisps (GF)

HALLOUMI FRIES 4.95
cashew nut pesto mayo (V)

CHIPOTLE CHICKEN WINGS 4.95
chive creme fraiche (GF)

SMOKED SALMON 5.95
dill, capers, bruschetta (GFO)

CRAB & SWEETCORN FRITTERS 5.95
satay, pickled cucumber, coriander

SERRANO HAM 5.50
walnuts, fig, fresh basil (GF)

CALAMARI 5.95
black aioli, lime (GF)

MAC-N-CHEESE BON BONS 4.50
gran moravia (V)

ARTISAN BREADS 3.50
rape seed & sherry vinegar dip (V)

LEBANESE SQUASH HUMMUS 3.95
multi-grain bread (V) (GF)

SUNDAY ROASTS

TREACLE & THYME BEEF TOPSIDE 13.95
roast potatoes, yorkshire pudding, fresh vegetables & gravy

CIDER BRINED PORK LOIN 12.95
roast potatoes, yorkshire pudding, leek & spinach stuffing, fresh vegetables & gravy

LEMON & GARLIC CHICKEN 12.95
roast potatoes, yorkshire pudding, leek & spinach stuffing, fresh vegetables & gravy

SUNDAY ROAST PLATTER 15.95
treacle & thyme beef topside, cider brined pork loin, lemon & garlic chicken with trimmings

THREE NUT ROAST 11.95
roast potatoes, fresh vegetables, white wine & rosemary cream

all our roasts are accompanied with cauliflower cheese, crushed root veg & buttered greens

THE STOVE

FISH & CHIPS 11.95
battered haddock, tartare sauce, mushy peas, hand cut chips, lemon (GF)

STEAK & ALE PIE 12.95
shortcrust pastry, slow braised steak, mashed potato, black kale, ale gravy

PAN-FRIED SALMON FILLET 14.95
confit potato, tenderstem broccoli, hollandaise, tarragon, poached egg (GF)

MAC-N-CHEESE 9.95
organic godminster cheddar, slow roasted squash, watercress, sage crust (V)

SALADS

BEET & SWEET POTATO SALAD 9.95
feta cheese, red & golden beets, roasted red peppers, orange, honey cumin dressing (V) (GF)

CAESAR SALAD 9.95
gem, garlic croutons, cherry tomatoes, anchovies, caesar dressing

ADD CHICKEN BREAST (GF) 3.00

ADD HALLOUMI (V) (GF) 2.00

BURGERS & GRILLS

FLAT IRON STEAK 13.95
mini beef & mushroom pie, hand cut chips, shallot beer jam. pink or cooked through

CLASSIC BURGER 11.95
our recipe burger, gem, tomato, swiss cheese, brioche, skin on fries, gherkin, slaw

DIRTY BURGER 13.95
classic burger with pit smoked ox cheek, black garlic mayo, skin on fries, gherkin, slaw

CHICKEN CAESAR BURGER 11.95
chicken breast, gem, caesar mayo, tomato, parmesan, brioche, skin on fries, slaw

QUINOA & BEET BURGER 11.95
multi-grain gluten free bun, gem, tomato, squash hummus, skin on fries (V)

SANDWICHES

served with your choice of farmhouse white, wholemeal bread or multi-grain gluten free bun

MATURE CHEDDAR 6.75
shallot beer jam, skin on fries (GFO)

TREACLE & THYME ROAST BEEF 7.95
yorkshire pudding, roast potatoes

CIDER BRINED PORK LOIN 7.95
stuffing, yorkshire pudding, roast potatoes

LEMON & GARLIC CHICKEN 7.95
stuffing, yorkshire pudding, roast potatoes

SIDES

PEPPERCORN SAUCE (V) (GF) 1.50

BATTERED ONION RINGS (V) (VE) (GF) 1.95

SKIN ON FRIES (V) (VE) (GF) 1.95

HAND CUT CHIPS (V) (VE) (GF) 2.50

GARLIC CIABATTA (V) 2.25

HOUSE SALAD (V) (VE) (GF) 2.75

BRAISED RED CABBAGE (V) (VE) (GF) 2.95

TENDERSTEM BROCCOLI (V) (GF) 3.50

PUDDINGS

CHOCOLATE BROWNIE 5.95
chocolate sauce, chocolate cream (V) (GF)

MERINGUE 5.95
pomegranite, clementine, pistachio (V) (GF)

PEAR UPSIDEDOWN CAKE 5.95
walnuts, cinnamon ice cream (V)

STICKY GINGER PUDDING 5.95
marinated pineapple, creme anglaise (V)

PECAN TART 5.95
clotted cream ice cream, cinnamon sugar (V) (GF)

WHITE CHOCOLATE CHEESECAKE 5.95
cranberry & orange compote (V)

REAL DAIRY ICE CREAMS 3.95
chocolate raspberry crunch (V)

CHEESE

ENGLISH SELECTION 8.95
hartington stilton, godminster extra mature organic cheddar, goats cheese (V)

PUDDING WINE

ORANGE FLORA & MUSCAT (50ml) 3.00
australia, brown brothers. great with all desserts, especially good with cheese

ABOUT

our philosophy is to serve great tasting seasonal food. we will only ever use fish from sustainable sources caught using responsible methods with net to plate traceability

all our beef is dry aged for 28 days. dry ageing is regarded as the best way to concentrate the taste of the meat and maximise the flavour. the selection of steaks we offer have been specially chosen to give you the very best taste possible

working with our butchers we have developed the recipes for our own sausages, burgers & dogs. we use a mix of beef chuck & pork belly in the burgers to deliver maximum flavour

(V) vegetarian (GFO) gluten free option available (GF) gluten free (VE) vegan

DRINKS MENU

DRAUGHT

HEINEKEN	abv 5.0%	4.60
CARLING	abv 4.0%	3.85
BIRRA MORETTI	abv 4.6%	4.60
ESTRELLA DAMM	abv 4.5%	4.20
LAWLESS LAGER	abv 4.5%	4.70
STRONGBOW	abv 4.5%	3.70
JOHN SMITHS SMOOTH	abv 3.6%	3.55
GUINNESS	abv 4.1%	3.85
OLD SPECKLED HEN	abv 4.5%	3.85
SHARPS DOOM BAR	abv 4.0%	3.85
GUEST ALE		4.05

BOTTLED LAGER

SOL	abv 4.5%	3.85
BUDWEISER	abv 4.8%	3.75
DESPERADOS	abv 5.9%	4.20
BECKS BLUE	abv 0.1%	2.75

BOTTLED CIDER & RTD

BULMERS ORIGINAL	abv 4.5%	4.50
BULMERS PEAR	abv 4.5%	4.50
OLD MOUT STRAWBERRY	abv 4.0%	4.70
OLD MOUT BERRIES	abv 4.0%	4.70
OLD MOUT KIWI & LIME	abv 4.0%	4.70
OLD MOUT P'FRUIT	abv 4.0%	4.70
CRABBIES GINGER BEER	abv 4.0%	4.45
SMIRNOFF ICE	abv 4.0%	3.65

WHISKEY

JACK DANIELS	abv 40%	3.30
BELLS	abv 40%	3.00
JAMESONS	abv 40%	3.00
SOUTHERN COMFORT	abv 35%	3.00
J&B RARE	abv 40%	3.00
WILD TURKEY	abv 41%	3.30
MAKERS MARK	abv 40%	3.30
MONKEY SHOULDER	abv 40%	3.60
WOODFORD RESERVE	abv 43.2%	3.60
KNOB CREEK	abv 50%	3.60
JURA SUPERSTITION	abv 43%	3.90
BOWMORE 12YR	abv 40%	3.90
LAPHROAIG	abv 40%	4.20
GLENFIDDICH	abv 40%	4.20
OBAN 14YR	abv 43%	4.50
BALVENIE 14YR	abv 43%	4.80
SUNTORY YAMAZAKI 12YR	abv 43%	5.10

VODKA

GREY GOOSE	abv 40%	3.90
RUSSIAN STANDARD	abv 40%	2.70
ZUBROWKA BISON	abv 40%	3.00
BLACKWOODS	abv 40%	3.30
TITO'S HANDMADE	abv 40%	3.30
CHASE POTATO	abv 40%	3.60

RUM

BACARDI	abv 37.5%	3.00
SAILOR JERRY	abv 40%	3.00
KRAKEN SPICED	abv 40%	3.30
LAMBS NAVY	abv 40%	3.00
HAVANA CLUB 3YR	abv 40%	3.00
PAMPERO ESPECIAL	abv 40%	3.00
WOODS OLD NAVY	abv 57%	3.30
DON PAPA	abv 40%	3.60
RON ZACAPA 23YR	abv 40%	4.50

GIN

BOMBAY SAPPHIRE	abv 40%	3.00
HENDRICKS NO.10	abv 41.4%	3.60
LARIOS	abv 37.5%	2.70
SIPSMITHS LONDON	abv 41.6%	3.60
JINZU	abv 41.3%	3.60
BURLEIGHS SIGNATURE	abv 40%	3.30
GIN MARE	abv 42.7%	3.60

LIQUEURS

ARCHERS PEACH	abv 17.2%	2.70
BAILEYS *	abv 17%	3.30
CHAMBORD	abv 16.5%	3.30
COINTREAU	abv 40%	3.00
DISARONNO	abv 28%	3.00
BRISTOL CREAM	abv 17.5%	2.70
JAGERMEISTER	abv 35%	3.00
MALIBU	abv 21%	2.70
MARTINI BIANCO *	abv 15%	2.70
MARTINI DRY *	abv 15%	2.70
MARTINI ROSSO *	abv 15%	2.70
PIMMS *	abv 25%	3.30
SAMBUCA LUXARDO	abv 38%	3.00
TIA MARIA	abv 20%	3.00

COGNAC & BRANDY

REMY MARTIN VSOP	abv 40%	3.90
XANTE	abv 38%	3.00
MARTELL VS	abv 40%	3.30
ASBACH ORIGINAL 3YR	abv 38%	3.30
BOULARD CALVADOS	abv 40%	3.60
COURVOISIER XO	abv 40%	8.90

PORT

DOW'S FINE RUBY *	abv 19%	2.70
DOW'S CRUSTED *	abv 20%	4.20

TEQUILA

HORNITOS	abv 38%	3.00
PATRON XO CAFE	abv 35%	3.60

SOFT DRINKS

DRAUGHT COCA COLA	2.25 3.30
DRAUGHT DIET COKE	2.25 3.30
DRAUGHT LEMONADE	2.25 3.30
J20	2.55
BRITVIC 55	2.55
ELDERFLOWER PRESSE	2.50
BRITVIC BABY JUICES 200ML	2.20
BRITVIC MIXERS 200ML	2.20
RED BULL	2.75
FRUITSHOOTS	1.80
STILL / SPARKLING WATER	1.85
COCA COLA / DIET 200ML	2.35

HOT BEVERAGES

REGULAR COFFEE	2.25 3.20
CAPPUCCINO	2.90 3.65
LATTE	2.90
ESPRESSO	2.10 3.05
MOCHACCINO	3.05 3.80
FLOATER COFFEE	3.05
HOT CHOCOLATE	3.05
POT OF TEA	2.10
LIQUEUR COFFEE	4.95
TEAPIGS HERBAL TEAS	2.20
SYRUP SHOTS	0.50

DRY & DELICATE

PINOT GRIGIO	3.90 5.25 15.50
antonio rubini. italy	
PINOT GRIS	6.20 8.40 24.00
dashwood. new zealand	
RIOJA BLANCO	19.00
don jacob. spain	
PICPOUL DE PINET	21.00
reserve sainte-anne. france	
GAVI DI GAVI	26.00
domini villa lanata. italy	

ZESTY & AROMATIC

SAUVIGNON BLANC	3.90 5.25 15.50
daciana. romania	
SAUVIGNON BLANC	5.65 7.70 22.00
marlborough. new zealand	
VIOGNIER	15.50
la campagne. france	
SANCERRE	33.00
domaine des chaintres. france	

RICH RIPER FRUIT

CHARDONNAY	4.40 5.95 17.00
berri estates. australia	
RUEDA	5.65 7.70 22.00
pagos del rey. spain	
CHENIN BLANC	22.00
flagstone. south africa	
ALBARINO	29.00
la marimorena. spain	

LIGHT OAK CREAMY

CHARDONNAY	29.00
tangley oaks. usa	

SPARKLING

PROSECCO	4.50 5.95 19.50
fantinel. italy	
ROSATO SPUMANTE	19.50
da luca. italy	
VEUVE CLIQUOT	65.00
yellow label brut. france	
LAURENT PERRIER	85.00
brut rose. france	

ROSE

PINOT GRIGIO ROSE	3.90 5.25 15.50
antonio rubini. italy	
WHITE ZINFANDEL	4.40 5.95 17.00
wicked lady. usa	
GRENACHE	5.65 7.70 22.00
lumiere estandon. france	

EASY LIGHT BODY

PINOT NOIR	4.90 6.65 19.00
rare vineyards. france	
VALPOLICELLA	22.00
bolla. italy	
FLEURIE	24.00
pascal clement. france	

RIPE FRUIT MEDIUM

MERLOT	4.40 5.95 17.00
berri estates. australia	
CAB' SAUVIGNON	4.90 6.65 19.00
son excellence. france	
RIOJA TINTO	6.20 8.40 24.00
don jacob. spain	

SPICY WARM & FULL

SHIRAZ	3.90 5.25 15.50
shortmile bay. australia	
MALBEC	4.90 6.65 19.00
callia lunaris. argentina	
PASSORI ROSSO	24.00
italy	
SHIRAZ	26.00
chalk hill. australia	
MALBEC	26.00
puro. argentina	

INTENSE & FULL

PINOT NOIR	27.00
marlborough. new zealand	
MONASTRELL	29.00
macho man. spain	
CHATEAUNEUF-DU-PAPE	35.00
les cornalines. france	