

SUNDAY

Bloody Mary 6.5 Craft Cans from 4.5 Punchy Rum Cocktail 0% Alc 3.9

CURED, CURD, SHARE

Focaccia & sourdough bloomer 3.5 Olives 2.5
 Baked camembert bread bowl, black garlic, rosemary, honey (v) 10
 Cannon & Cannon British Charcuterie 9
 Hamish Johnston cheese board (v) 8.5
 Flatbread – pesto (v), tomato & garlic or rosemary & sea salt (vg) 5
 Add dips – labneh, romesco, hummus, tomato salsa, sour cream & sambal (v) 3 each

SMALL PLATES 3 for 15 / 5 for 25

Chorizo & butter bean stew 7
 Burrata, aubergine, tomato jam (v) 8
 Charred baby gem, sun blushed tomato, walnut pesto (vg) 5
 ½ pint of skewers, miso mayo - chicken or lamb 6.5
 Baby squid, paprika, tartare 7
 Roast potato, sour cream & sambal (v) 6
 Duck & chicken liver parfait, apricot chutney, brioche 7
 Scotch egg, coronation mayo – plant based (v), classic or black pudding 5.5 each

ROASTS & MAINS

Corn fed chicken 15
 Grass fed & dry aged beef, Yorkshire pudding 16
 Pork belly, crackling, apple sauce 14
 Vegan nut roast, Yorkshire pudding (vg) 13.5
 Roasts served with roast potatoes, vegetables & gravy
 Extras - Yorkshire pudding & gravy 1.5
 Cauliflower cheese to share 6

 Pumpkin ravioli, sage butter, parmesan, rocket (v) 6/12
 Pan fried plaice, samphire, roasted fennel, caper butter 14.5
 8oz beef burger, house relish, fries 12
 Beer battered fish & chips, mushy peas, tartare 13.5

SIDES

Fries or chips with garlic mayo, mash & gravy, mixed leaves, steamed veg 3.5
 Sweet potato fries 4.5

Menu served Sunday 12-9pm. An optional 12.5% service charge will be added to your bill, all of which is distributed to staff. A full allergen menu is available upon request.