

# Sunday



**Gary's Homemade pork scratchings** – served warm **4**

## S M A L L P L A T E S

**Steak, Fuller's London Pride & button mushroom mini pie** – mash potato, red wine gravy **7.8**

**Curried cauliflower, pea & potato mini pie** – mash potato, vegetarian gravy **7.5**

**Black pudding scotch egg** – bloody mary ketchup **6.2**

**Buffalo chicken wings** – blue cheese dip **7.2**

**Farmhouse cheddar rarebit crumpet** – Branston pickle (v) **6.5**

**Breaded haddock goujons** – tartare sauce **7.5**

**Leek & potato soup** – crispy leek, sliced baguette (v) **6**

## T O S H A R E

**Ploughman's lunch for two** – mature farmhouse cheddar, ham, pork pie, apple, celery, pickled onions, gherkin, Branston pickle, crusty white or granary bread **18.5**

**English charcuterie board for two** – Cobble Lane fennel & garlic salami, bresaola, coppa, olives, pickles, bread **19.5**

**Kilo of buffalo chicken wings to share** – blue cheese dip **21**

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## S U N D A Y R O A S T S

**Sirloin of beef, roasted pink** – roast potatoes, homemade Yorkshire pudding, cauliflower cheese, braised red cabbage, roast carrot & parsnip, savoy cabbage, leeks & peas, red wine gravy **20.5**

**Roast Chicken** – chesnut stuffing, roast potatoes, homemade Yorkshire pudding, cauliflower cheese, braised red cabbage, roast carrot & parsnip, savoy cabbage, leeks & peas, red wine gravy **19**

**Nut roast** – roast potatoes, homemade Yorkshire pudding, cauliflower cheese, braised red cabbage, roast carrot & parsnip, savoy cabbage, leeks & peas, vegetarian gravy (v) **18.5**

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## O U R H O M E M A D E P I E S

**Steak, Fuller's London Pride & button mushroom pie** – savoy cabbage, leeks & peas, red wine gravy, triple-cooked chips or mash **17.2**

**Chicken, smoked ham & Fuller's Honeydew Ale pie** – savoy cabbage, leeks & peas, red wine gravy, triple-cooked chips or mash **17**

**Curried cauliflower, pea & potato pie** – savoy cabbage, leeks & peas, vegetarian gravy, triple-cooked chips or mash (v) **16.5**

**Smoked haddock, salmon & prawn pie** – savoy cabbage, leeks & peas, triple-cooked chips or mash **17.2**

## M A I N C O U R S E S

**Beer battered haddock** – triple-cooked chips, peas, tartare sauce **17**

**Traditional Beef Stew** – slow-cooked chuck steak, carrot, leek, swede, potato, pearl barley, dumplings **16.5**

**Breaded cod fillet burger** – gem lettuce, tartare sauce, brioche bun, triple-cooked chips **16**

**Chicken schnitzel** – Kiev butter, spring onion mash, tenderstem broccoli **15.6**

**Trio of mushroom lasagne** – green leaf & herb salad, garlic bread (v) **15.2**

**Root vegetable casserole** – carrot, celeriac, parsnip, swede, potato, cannellini beans, plant-based dumplings (v) (pb) **15.5**

**Our house burger** – 6oz beef patty, lettuce, tomato, red onion, gherkin, peppercorn mayo, brioche bun, triple-cooked chips **15**  
— Add cheddar or blue cheese **2.5** Add crispy bacon **2.5** Add homemade onion rings **2.5**

## S I D E S

**Roast potatoes** – gravy (v) (pb) **4.5**    **Pigs in blankets** **5**    **Yorkshire pudding** (v) **3**    **Triple-cooked chips** (v) (pb) **4.5**

**Green leaf salad** (v) (pb) **4**

If you have an allergy please discuss this with a team member prior to ordering. Whilst a dish may not contain a specific allergen, our food is prepared in areas where cross contamination may occur. (v) = vegetarian (pb) = plant-based.

Head Chef  
**Gary Connolly**