

SUNDAY MENU

SHARING BOARDS

BAKED CAMEMBERT (V)16.25 (1094 KCAL) Garlic & rosemary-studded Camembert, celery, red onion marmalade, toasted focaccia	WARM SOURDOUGH LOAF (V)12.75 (1387 KCAL) Extra virgin olive oil, aged balsamic, Netherend farm butter
-----------------------------------------------------------------------------------------------------------------------------------------	-----------------------------------------------------------------------------------------------------------------------

STARTERS

CRISPY SQUID8.25 (317 KCAL) Curried mango dip, charred lemon	SOUP OF THE DAY (V, GA)6.25 Warm sourdough, Netherend Farm butter
DUO OF DUCK8.25 (456 KCAL) Smoked breast, duck-liver mousse, plum chutney, pickles, sourdough	ROASTED BUTTERNUT SQUASH & SUNBLUSH TOMATO (VE, V)7.25 (427 KCAL) Red pepper hummus, harissa coconut yoghurt, toasted almonds, pomegranate pearls, coriander, flatbread
STICKY BEEF SALAD (GF)10.50 (352 KCAL) Thai salad, sesame dressing, chilli, spring onion, coriander, lime	TWICE-BAKED BLACK BOMBER CHEESE SOUFFLÉ (V)7.50 (659 KCAL) Black truffle cream, crispy leeks
PRAWN & SMOKED SALMON COCKTAIL (GA)10.50 (585 KCAL) Oak-smoked salmon, Atlantic prawns, baby gem, sourdough, Netherend Farm butter	

SUNDAY ROASTS

All served with roast potatoes, thyme-roasted carrots, buttered cabbage & leeks, cauliflower cheese, Yorkshire pudding and red wine gravy.

FAMILY SHARING BOARD: FIFTY DAY-AGED SIRLOIN OF BEEF, THYME-ROASTED CHICKEN SUPRÈME, ROSEMARY-ROASTED LAMB RUMP & ROAST LOIN OF PORK85.00 (5630 KCAL) Yorkshire pudding, pork & apricot stuffing, crackling, pigs in blankets, apple sauce, bread sauce, roast potatoes, thyme-roasted carrots, buttered cabbage & leeks, cauliflower cheese and red wine gravy. SERVES A FAMILY OF FOUR

50 DAY-AGED SIRLOIN OF BEEF (GA)21.00 (1063 KCAL)
THYME ROASTED CHICKEN SUPRÈME (GA)18.00 (937 KCAL) pork & apricot stuffing, bread sauce
ROAST LOIN OF PORK (GA)18.00 (1347 KCAL) Pork & apricot stuffing, crackling, apple sauce
ROSEMARY-ROASTED LAMB RUMP (GA)23.00 (1043 KCAL)
NUT ROAST (V)17.00 (637 KCAL) Roast potatoes, thyme-roasted carrots, steamed leeks & cabbage, vegan gravy
TRIO OF MEATS: BEEF SIRLOIN, PORK LOIN & CHICKEN SUPRÈME23.00 (1401 KCAL) Crackling, pork & apricot stuffing, apple sauce, bread sauce

WHY NOT ADD

SEASONAL GREENS (V, GF)4.25 (264 KCAL)
CAULIFLOWER CHEESE TO SHARE (V)6.25 (546 KCAL)
PIGS IN BLANKETS6.50 (360 KCAL)
CREAMY MASH (V, GF)4.00 (466 KCAL)
GARLIC & ROSEMARY ROASTED POTATOES (VE, V, GF)2.00 (270 KCAL)
TRUFFLED FRIES (V, GF)3.75 (500 KCAL)

MAINS

FISH & CHIPS (GF)17.00 (996 KCAL) Beer-battered haddock, chunky chips, mushy peas, tartare sauce
STICKY BEEF SALAD (GF)MAIN 17.00 (538 KCAL) Thai salad, sesame dressing, chilli, spring onion, coriander, lime
SUNBLUSH PESTO TOMATO GNOCCHI (VE, V)12.50 (674 KCAL) SunBlush tomato pesto, toasted pine nuts, Prosciutto cheese Add: Grilled Chicken Breast (250kcal) + 6.00 OR Grilled Tofu (VE, V 148 kcal) + 5.50 OR King Prawns (213 kcal) + 6.00
8OZ SIRLOIN (GF)25.00 (988 KCAL) Chunky chips or fries, grilled tomato, caesar salad, bacon crumb. Add: Red wine jus (37KCAL) + 2.50 or Peppercorn sauce (236 KCAL) +2.50

BEEF-RIB BURGER (GA)15.00 (1485 KCAL) 6oz beef patty, crispy pancetta, Monterey Jack, toasted brioche bun, baby gem, tomato, gherkin, burger sauce, slaw, chunky chips
CHICKEN BURGER (GA)14.50 (1199 KCAL) Crispy buttermilk chicken breast, toasted brioche bun, mozzarella, tomato, burger sauce, SunBlush tomatoes, slaw, chunky chips
VEGGIE BURGER (VE, V, GA)15.00 (1355 KCAL) Plant-based patty, BBQ pulled jackfruit, toasted brioche bun, baby gem, vegan Applewood cheese, tomato, gherkin, slaw, burger sauce, chunky chips

DESSERTS

MELTING CHOCOLATE DOME (V)9.50 (1301 KCAL) Dark chocolate shell, white chocolate mousse, ice-cream, chocolate soil, hot miso caramel, popping candy
NUTELLA-FILLED MINI DOUGHNUTS (V)7.50 (715 KCAL) Miso caramel sauce, warm chocolate dipping sauce.
LEMON TART (V, GF)7.50 (389 KCAL) Raspberry sorbet, soft fruit compôte
SORBET (VE, V, GF)4.50 (245 KCAL) please ask our team for today's flavours (three scoops)
STICKY TOFFEE PUDDING (V)7.50 (957 KCAL) Clotted cream ice cream, toffee sauce, honeycomb
APPLE & BLACKBERRY CRUMBLE (VE, V, GF)6.75 (692 KCAL) Vanilla custard
ICE CREAM (V, GF)4.00 (171 KCAL) please ask our team for today's flavours (three scoops)
THREE BRITISH ARTISAN CHEESES12.50 (635 KCAL) Tunworth, Colston Bassett, Rutland Red Leicester

KIDS' MENU

SOUP OF THE DAY (V)5.50 (223 KCAL) Warm sourdough, Netherend Farm butter
HUMMUS & CRUDITÉS (V)5.50 (525 KCAL) red pepper & tomato hummus, carrot, cucumber & red pepper sticks, toasted focaccia
50 DAY-AGED SIRLOIN OF BEEF (GA)10.50 (532 KCAL)
ROASTED CHICKEN (GA)9.00 (469 KCAL) Pork stuffing, bread sauce
ROAST LOIN OF PORK (GA)9.00 (635 KCAL) Pork & apricot stuffing, crackling, apple sauce
ROSEMARY-ROASTED LAMB RUMP (GA)11.50 (553 KCAL)
NUT ROAST (V)8.50 (318 KCAL) Roast potatoes, thyme-roasted carrots, steamed leeks & cabbage, vegan gravy
CHOCOLATE BROWNIE (V)4.00 (304 KCAL) vanilla ice cream, chocolate sauce
ICE LOLLY (VE, V, GF)2.75 (42 KCAL) Please ask the team for today's flavour (42 Kcal)
APPLE & BLACKBERRY CRUMBLE (VE, V, GF)3.40 (342 KCAL) Vanilla custard
ICE CREAM (V)2.75 (225 KCAL) choice of vanilla or chocolate ice cream

CHEF'S FAVOURITES

(v) Suitable for vegetarians (ve) vegan (gf) gluten free (ga) gluten adaptable

Please ask for full allergy information. Dishes may contain nuts or nut traces. Fresh fish, unsurprisingly, may contain bones. Weights are shown uncooked. Please take time to let your server know if you have any issues. Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot-checked using laboratory testing. Adults need around 2000 kcal a day. Our staff receive 100% of any tips. Service is not included.