

# SUNDAY MENU

## SNACKS

- Fresh bread selection with smoked butter **£2.50**  
Potted smoked mackerel with caper berries and melba toast **£7**  
Scotch egg with caramelised apple purée **£5**  
Charcuterie board - a selection of cured meat served with pickled vegetables **£15.50**

## STARTERS

- House terrine of the day with piccalilli and bread **£8**  
House cured smoked salmon with seeded melba toast **£10**  
Soup of the day **£6**  
Salad Niçoise - potato, green beans, egg, olives, tomato and onions with French dressing **£9/£14**

## SUNDAY ROASTS

All served with roast potato, buttered greens, honey glazed parsnips, charred carrots & Yorkshire pudding

- Casey Fields roast beef strip loin **£22**  
Royal Windsor rare breed pork loin **£17**  
Whole roast chicken to share **£32** half chicken **£17**  
Confit celeriac, Choucroute, celeriac turmeric jus **£15**

- Fish and chips, mint mushy peas and tartar sauce **£16**  
Dry-aged steak burger topped with raclette cheese in a sourdough bun with French fries **£17**

## SIDES

- Green beans with caramelised shallots **£5**  
Greens of the day **£5**  
Cauliflower cheese **£5**  
**Have all sides for £12**

## DESSERTS

- Sticky toffee pudding, toffee sauce and vanilla ice cream **£7**  
Chocolate tart with orange marmalade ice-cream **£7**  
Lemon posset with blueberry jelly and shortbread **£7**  
Raspberry Bakewell tart with vanilla ice cream **£7**  
Cheese board - a choice of local and French cheese served with biscuits, quince paste, celery and grapes **3 for £9, £2 per extra cheese**

The team would be delighted to recommend matching dessert wines and port to accompany

Before ordering, please speak to our team if you have a food allergy or intolerance.  
A 10% service charge for tables of 6 or more will be added to your bill and all of the money goes to the team.