

SUNDAY MENU

Service Times: 12:00pm - 5:00pm

STARTERS

Lobster Bisque, Rouille, Gruyere Crouton, Sourdough	£8.95
Vietnamese Prawn Summer Roll, Ponzu Sauce	£10.95
Salt cod & parsley Fritters, Aioli	£8.95
Ham Hock Terrine, Tingle Berry Chutney, Sourdough Toast	£8.75
Hummus, Olives, Harissa, Flatbread	£8.95
Smoked Mackerel Pate, Horseradish, Pickles, Crostini	£8.75

MAINS

Roast Rump of Beef, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Roast Gravy	£17.95
Slow Roast Rolled Pork Belly, Sage & Lemon Stuffing, Crackling, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Roast Gravy	£16.95
Chicken Supreme, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Roast Gravy	£16.95
Crispy Salmon & Cod Fishcake, Spinach, Samphire, Smoked Fish Cream, Fries	£17.95
Beer Battered Haddock, Hand Cut Chips, Mushy Peas, Tartare Sauce	£16.95
Nut Roast, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Vegan Gravy	£16.95

DESSERTS

Apple, Rhubarb & Almond Oat Crumble, Salted Caramel, Vanilla Ice Cream	£7.75
Eaton Mess, Fresh Friuts, Meringue	£7.75
Flourless Chocolate & Almond Brownie, Salted Caramel, Vanilla Ice Cream, Almond Tuille	£7.75
Sticky Toffee Pudding, Butterscotch Sauce, Chantilly	£7.50

CHEESE PLATE

A Plate of Local & British Cheeses, Chutney, Biscuits, Breads	£10.95
<i>Blacksticks Blue is a golden hued blue veined cheese from Lancashire. With a creamy texture it has a buttery distinctive bite made from pasteurised cows milk.</i>	
<i>Baron Bigod brings a taste of luxury. An exquisite bloomy unpasteurised cow's milk brie style cheese is made in Suffolk. It gives a delicate milky flavour, combined with rich, earthy undertones.</i>	
<i>Westcombe Cheddar is an handcrafted traditional clothbound Somerset cheddar made from unpasteurised milk. Selected for its warm, lingering flavours and its happy balance of creaminess and acidity.</i>	