

## SUNDAY

### STARTERS

<b>Artisan Bread Board</b> per person	£1.00	<b>Salt &amp; Pepper Squid</b> with rocket, lemon & aioli	£6.75
<b>Nocellara del Belice Olives (v)</b>	£2.50	<b>Cerney Ash Goat's Cheese Salad (v)</b> with roasted artichoke, butternut, pumpkin seeds & lemon dressing	£7.25
<b>Soup of the Day (v)</b>	£5.00	<b>Salmon &amp; Herb Fishcake</b> with pea purée, poached egg & Hollandaise sauce	£7.50
<b>Pork &amp; Apple Croquettes</b> in a panko crumb, sweetcorn salsa & garlic mayo	£6.50	<b>Tandoori Chicken Skewers</b> with tomato, onion & cucumber salad & tzatziki dip	£7.50
<b>Twice-Baked Cheddar Soufflé (v)</b> with spinach & wholegrain mustard	£7.00		

### ROASTS

*Served with beef dripping roasted potatoes, seasonal vegetables & gravy*

<b>Slow Roasted Topside of Beef</b> with Yorkshire pudding	£14.95
<b>Roasted Free Range Chicken</b> with pigs in blankets & bread sauce	£13.00
<b>Roasted Loin of Pork</b> with crackling, sausage meat & sage stuffing	£13.95
<b>Roast Platter of Beef, Chicken &amp; Pork</b> with all of the trimmings to share	Per Person £16.50

### MAINS

<b>8oz Rump Steak</b> with fries & peppercorn sauce or Béarnaise sauce	£18.00
<b>Roasted Shallot &amp; Brie Tarte Tatin</b> with rocket, pear & walnut salad, horseradish dressing	£12.50
<b>7oz Beef Burger</b> with Swiss cheese, baby gem, tomato, burger sauce & fries	£13.50
<b>Salmon &amp; Herb Fishcake</b> with pea purée, poached egg & Hollandaise sauce	£14.00
<b>Grilled Halloumi Burger (v)</b> with pesto, baby gem, tomato salsa & fries	£12.50
<b>Beer-Battered Haddock</b> with triple-cooked chips, tartare sauce & crushed peas	£13.50
<b>Superfood Salad (v)</b> with crumbled goats cheese, broccoli, quinoa, avocado, kale, spring onion, almond & ginger dressing	£11.75
<b>Chicken Caesar Salad</b> with cos lettuce, anchovies, Parmesan, croutons & pancetta	£12.50

### SIDES

<b>Rosemary &amp; Garlic Roasted Potatoes</b>	£4.00	<b>Tenderstem Broccoli</b>	£3.00
<b>Triple Cooked Chips</b>	£3.00	<b>Rocket &amp; Parmesan Salad</b>	£4.00
<b>Fries</b>	£3.00		

### DESSERTS

*All of our desserts are made freshly in house by our team of chefs*

<b>Passionfruit &amp; Lemon Posset</b> with almond crumble	£5.50	<b>Vanilla Crème Brûlée</b> with shortbread biscuit	£6.00
<b>Hot Belgian Chocolate Brownie</b> with a toffee popcorn ice cream	£6.50	<b>Selection of Ice Creams &amp; Sorbets</b> (3 scoops) Toffee popcorn, vanilla, chocolate, strawberry, mango, lemon, blackcurrant	£5.00
<b>Warm Treacle Tart</b> with Cornish clotted cream	£6.00	<b>Farmhouse Local Cheese Plate</b> with Fowlers Warwickshire truckle, Cotswold organic Brie, Stilton, Cerney Ash, water biscuits & grapes	£8.50
<b>Red Wine Poached Pear</b> with vanilla mascarpone & hazelnut brittle	£6.50		

*Please advise us of any allergies or intolerances*

*(v) vegetarian*