



Sunday Menu

SNACKS

Marinated Green Olives (gf)(vg)
5

Sourdough
Olive Oil, Balsamic (vg)
5
Padron Peppers
Maldon Sea salt (gf) (vg)
6.5

Chicken Bites
Scotch Bonnet Mayonnaise
7

STARTERS

Caesar Salad,
Anchovies, Croutons, St Ewes Egg
(add Chicken 3.5)
8.5

Courgette Koftas,
Apricot Harissa, Tomato Sauce, Coconut
Yoghurt, Flatbread
8.5

Burrata & Heritage Tomatoes
Pickled Onion (gf)(v)
10

Grilled Prawns,
Chilli, Garlic Butter, on Sourdough Toast
9.5

Dingley Dell Charcuterie,
Onion Jam, Pickles, Sourdough
11

ROASTS

Roast Cornfed Chicken Supreme, Chicken Leg Bon Bons, Sunday Gravy £23

Roast Sirloin, Sunday Gravy £24

Roast Herbed Belly of Pork, Sunday Gravy £22

Cauliflower Steak **V, VGA** £20

Roasts Garnished With:

Cauliflower Puree, Seasonal Veg, Roast Potatoes & Yorkshire Pudding



MAINS

Gilthead Bream, Warm Potato Salad,
Caperberry and Tenderstem, Garlic Infused
Lemon(gf)
24

Mussels In Provencal Sauce,
Fries, Grilled bread
18

SIDES

Seasonal Greens **6**
Chili, Garlic, Lemon (gf, vg)

Thick Cut Chips or Fries (gf) **5**

Butter Lettuce, Tomato Salad with
Dijon Mustard Dressing
(gf, vg) **5**

Roast Potatoes (gf, vg) **4.5**



Sunday Menu

PUB CLASSICS

Battered Cornish Haddock
Chips, Minted Peas, Tartare Sauce (gf)
18.5

Chicken Caesar
Anchovies, Croutons, St Ewes Egg
(add Chicken 3.5)
16

Cheeseburger
American Cheese, Burger dressing, Lettuce,
Onion, Brioche bun Served with Fries (gfo)
(add Bacon +2)
18

SOMETHING SWEET

Chocolate Brownie,
Cherry Crème Diplomat
8

Sticky Toffee Pudding,
Vanilla Ice Cream, Butterscotch Sauce
8

Summer Berry Eton Mess
8.5

Raspberry Parfait,
Victoria Sponge Crumb
7

Selection of Ice cream & Sorbets
6.5 (gf)

CHEESE

Supplied by our cheesemongers

**Tunworth, – Rich, Vegetal,
Intense**
(Cows / Pasteurised)
**Cashel Blue – Toasty, Nutty,
Sweet**
(Cows / Unpasteurised)
**Black Cow – Sweet, Floral,
Perfumed**
(Cow / Pasteurised)
10*

DESSERT WINE

La Fleur D’Or Sauternes, 2020,
France (100ml) **10**
10-year Tawny Port, Ferreira Dona
Antonio, Portugal (50ml) **5**
Sherry, Pedro Ximenez Montegudo (50ml)
5.9

DIGESTIF

Limoncello **5**
Cointreau **5**
St-Germain **5**
Chambord **5**
Grand Marnier **5**

Served with Apple Chutney, Crackers (gfo)

TEA

English Breakfast Tea. **3**
Earl Grey **3**
Green Tea **3**

COFFEE

*Our own unique coffee blend roasted by
Gentlemen Barista Roasters*

Espresso **3**
Cappuccino **3.5**
Americano **3**
Latte **3.5**

SOMETHING SPECIAL

Garden Mint Tea **4.5**