



Sunday Best

2 courses £31 | 3 courses £37.5 *with a roast*

Olives **VG** £4.5 | Sourdough, herb butter **V** £4

Starters

Crispy whitebait, lemon aioli £7

Smoked haddock fish cake, tartare, lemon £8.5

Crispy seafood basket, scampi, whitebait, squid, lemon & dill £10

Chicken terrine, beer onions & toasted sourdough £9

Sausage roll, English mustard £7

Beetroot hummus, toasted seeds, sweet peppers, flatbread **VG** £8

Soup of the day, sourdough **VG** £7.5

Sharers

Mezze board, olives, beetroot hummus, roast peppers, halloumi, pita **VG** £20

Ploughman's, Lincolnshire Poacher, sausage roll, pork pie, pickles, sourdough £21

Smoked salmon, cockle popcorn, breaded whitebait, mackerel pâté, sourdough £22

Baked rosemary & garlic Camembert, spiced chutney, toasted sourdough £18

Roasts

Roast striploin of beef £25 | Pork shoulder £24 | Roast turkey £24

served with beef dripping roasted potatoes, cauliflower cheese, maple & wholegrain mustard glazed carrots, Yorkshire pudding, seasonal greens, celeriac, carrot & parsnip purée

Vegan nut roast, roasted potatoes, maple & wholegrain mustard glazed carrots, roasted cauliflower, seasonal greens **VG** £22

Mains

Beer battered fish & chips, tartare sauce, crushed peas, scraps, pickled onion £19.5 | *half portion* £12

Beef burger, smoked Applewood, burger sauce, pickles, barbecue slaw, fries £19.5

Baked celeriac, pearl barley, roscoff onion, date ketchup **VG** £18.5

Seafood bouillabaisse, haddock, mussels, salmon, cockles, toasted sourdough £24

Sides

fries **VG** £4 | seasonal greens **VG** £5 | chunky chips **VG** £4.5

posh fries or chunky chips, truffle oil, Parmesan £5.5

Allergy information available upon request

Please let a team member know of any allergies or dietary requests

A discretionary service of 10% will be added to your table and is split evenly amongst the team