



Bar snacks and sharers

Any four of the below for **£22.00**

Hummus, ras el hanout, khobez flatbread ^V	£7.50
Southern-fried chicken strips, garlic mayonnaise	£7.50
Pork belly bites, red chilli, apple sauce	£7.50
Salt and chilli calamari, miso mayonnaise	£8.00
Chicken wings, sticky gochujang, sesame seeds	£7.50
Baked Camembert, caramelised onion chutney, artisan breads ^V	£8.95 £14.50

Starters

Soup of the day ^{VE}	£7.00
Chicken Pate, red onion chutney, sourdough	£8.50
Kiln-smoked salmon, pickled fennel, horseradish cream	£9.50
Prawn Marinara Classic Italian recipe with rich white wine tomato sauce and sourdough	£8.00

Sunday mains

British roast beef	£18.00
Roast free range half chicken	£16.50
Nut roast ^{VE}	£14.95
Welsh leg of lamb	£19.95
Slow cooked pork belly	£16.95

Roast dishes come with sea salt and rosemary roast potatoes, buttered seasonal vegetables, Yorkshire pudding, proper gravy

Sunday sides

Cauliflower cheese^V **£4.00** | Pigs in blankets **£5.00** | Roast potatoes^{VE} **£4.00**
Yorkshire pudding^V **£1.50** | Roast onion gravy^V **£1.00** | Braised red cabbage^V **£4.00**

Mains

Beer-battered fish and chips, minted mushy peas, homemade tartare	£15.50
Handmade steak and ale pie, mash, buttered vegetables	£15.50
Slow-cooked shoulder of lamb shepherd's pie, buttered vegetables	£18.50
6oz Wagyu beef burger, smoked cheese, bacon, house sauce, skin-on chips	£14.50
Mature aged, British Aberdeen Angus sirloin, best served medium – rare, skin-on chips and your choice of sauce, peppercorn or Stilton and garlic	£28.00
Chicken schnitzel, garlic butter, skin-on chips	£14.50

Sides and sauces

Sweet potato fries^{VE} **£5.00** | Skin-on chips^{VE} **£4.00** | Buttered vegetables^V **£4.00**
Dressed green salad^{VE} **£4.00** | Buttered mash, crispy onions and bacon **£4.00**