



Sharers.

(V) **Bread & Olive Board | 14**
artisanal sourdough, focaccia, rustic pitta
bread, pitted Greek olives, sun-blushed
tomato, olive oil & balsamic dip

Baked French Camembert | 18.50
truffled honey, walnuts, crusty bread

Small Plates.

Crispy Squid | 9
chilli, spring onion, aioli

(V) **Soup of the day | 8.5**
sourdough, whipped butter

Chicken Liver Parfait | 9
watercress, red onion chutney, focaccia

(V) **Roasted Beetroot Salad | 8**
parmesan crisp, pine nut, balsamic, rocket

Buttermilk Fried Chicken | 9
tomato & chilli jam

Prawn & Crayfish Cocktail | 11.5
toasted sourdough

(V) **Olives | 5**

Sunday Roast.

All roasts are served with roast potatoes, spring greens, roasted carrots

Rare sirloin of beef | 23
Yorkshire pudding

Belly of pork | 19
Yorkshire pudding

Trio of meats | 25

rare sirloin of beef, roast chicken,
belly of pork, Yorkshire pudding

Half roast chicken | 19
Yorkshire pudding

(VE) **Beetroot, squash & pine nut
wellington | 18**
vegan gravy

Sides: Crispy roast potatoes 4.5, Yorkshire pudding 1.5, Cauliflower cheese 8, Pig in Blankets 6.5, Pork, sage & onion stuffing 2.5

Mains.

(GF) **Pan-fried Fillet of Bream | 22**
crushed new potato, tenderstem broccoli, salsa verde, red wine reduction

(GFA) **Meynell Burger | 18**
monetary jack, iceberg lettuce, gherkins, brioche bun, burger sauce, skin-on-fries

(VE) **Sun-blushed Tomato Gnocchi | 15.5**
baby spinach, pine nuts

(GFA) **Beer Battered Fish & Chips | 19**
haddock, triple-cooked chips, crushed peas, tartare sauce, lemon

(GFA) **Cranberry, bacon & Brie Chicken Burger | 18**
brioche bun, skin-on-fries

Sides.

Triple-cooked chips | 5

Skin-on fries | 5

Halloumi fries | 7
hot honey

Truffle fries | 6
22 month aged Parmesan, truffle oil

Onion Rings | 4.75

House salad | 5.50
sun blush tomato, red onion,
cucumber, mixed leaf, house dressing

