

SUNDAY ROAST MENU

PLEASE ORDER AT THE BAR

SMALL PLATES

Any 3 = 13.00 / 5 = 20.00

- Pan-fried Padron peppers - 4.75
- Stout-cured salmon, lemon crème fraiche - 6.25
- Whitebait, tartare sauce & lemon - 5.00
- Pan-fried chorizo with sourdough toast - 6.25
- Salt & pepper squid with spicy mayonnaise - 6.25
- Handmade scotch egg with HP sauce - 4.75
- Roast spiced cauliflower, celery & pumpkin seeds, chickpeas & beer mustard dressing - 5.75
- Tomato, olive & roast vegetable croquettes with green chilli & kale pesto - 5.00
- Potted smoked chicken & duck rillettes, apricot & apple chutney - 5.25

BOARDS

- Warmed houmous with sourdough toast, breakfast radish, heritage tomatoes & baby carrots to dip - 7.25
- Baked mini Cornish Brie, red onion chutney, sourdough toast, breakfast radish, heritage tomatoes & baby carrots to dip - 7.50
- Mixed platter with Black Combe ham, scotch egg, olives & tomatoes, stout-cured salmon & toast - 15.00



SUNDAY ROASTS

Served until 6pm

All our roasts are served with roast potatoes, seasonal vegetables, a homemade yorkie & gravy

Free-range Cherry Orchard pork loin with crackling - 12.50

Parsnip, carrot, cranberry & Stilton nut roast - 12.50

Half a roasted Shropshire chicken with parsley & thyme butter - 12.75

21-day-aged West Country beef - 14.50

> Add a Sunday side for 4.50
Cauliflower cheese or creamed leeks

OTHER MAINS

- West Country beef burger with smoked bacon & melted Cheddar, served with burger sauce, onion rings & fries - 14.00
- Fish & chips, sustainably caught hake in a cider batter with pea puree, tartare & chip shop chips - 12.00
- Kale, cauliflower, & Cheddar tart, served with heritage potatoes & salad - 12.00
- Pan-fried salmon fillet, asparagus & heritage potatoes with wild garlic pesto - 14.75

SALADS

- Quinoa, couscous & black lentils with radish, asparagus, heritage carrots & omega seeds - 9.25
- Smoked chicken, avocado & smoked bacon Caesar with croutons and house Caesar dressing - 10.50
- Heritage tomato & Yorkshire Fettle cheese, mixed leaves & a green chilli & kale dressing - 10.25

SIDES

- Sweet potato fries - 3.75
- Skin-on fries - 3.25
- Side salad - 3.50
- Watercress & Parmesan salad - 3.50

PLEASE TURN OVER FOR PUDDINGS & COFFEE

A LITTLE MORE MENU

PUDDINGS All 6.00

Chocolate brownie with vanilla pod ice cream

Blood orange cheesecake with strawberry compote

Blackcurrant curd Eton mess

Sticky toffee pudding with vanilla pod ice cream

Peanut butter cookie dough cheesecake with toffee sauce

Chocolate praline profiteroles with Jude's salted caramel ice cream & Devonshire caramel sauce

Make the profiteroles large to share (or not!) - 8.50

Cheese board - mature Cheddar, Cropwell Bishop Stilton, Cornish Brie, celery, oatcakes & red onion jam - 7.00



HOT DRINKS

Espresso - 1.90

Americano - 1.95

Cappuccino - 2.35

Latte - 2.35

Flat white - 2.70

Tea > please ask for our selection - 1.95

Hot chocolate - 2.15

Mocha - 2.30

Decaffeinated filter coffee - 2.05

All our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering.

Full allergen information for food and drink is available upon request.

We always try our best to source our produce from suppliers who share our values

Here is a little bit of information around a few of the items you will find on our menu



FREE-RANGE PORK

Our Cherry Orchard sausages & our Sunday roast pork are from a collection of farms in the coastal area of Suffolk and the North Downs of Kent. All pigs, including sows & their piglets, spend their lives outdoors, free to roam in large paddocks with access to straw bedded tents.

They are fed a carefully balanced diet including locally sourced apple pulp from a local cider press.



FETTLE CHEESE

The handmade Mediterranean-style cheese in our heritage tomato & Yorkshire Fettle salad is made with nutritious ewes' milk by the artisanal, family owned, cheesemakers Shepherds Purse who are based in Thirsk, North Yorkshire.

This cheese is crumbly yet creamy in texture with a sweet, slightly salty finish and has won numerous awards.



BLACK COMBE HAM

The Woodall family began producing and innovating in quality British pork in 1828 in Cumbria. They carefully select and butcher the perfect cuts of British meat for their products which feature original recipes and smoking techniques, and unique blends of spices.

The Black Combe pork is hand rubbed with a spiced dry cure mix then cold smoked in oak for 5 hours before being left to naturally air dry for at least 6 months.



OMEGA SEEDS

We add a sprinkle of a naturally healthy blend of lightly roasted seeds to the top of our quinoa salad. This combination of sunflower seeds, pumpkin seeds, sesame seeds, rapeseeds, linseeds and hulled hempseeds is not only high in fibre and a source of protein and omega 3, 6 & 9, but also adds a great texture and taste to the salad.