

# SUNDAY

## NIBBLES

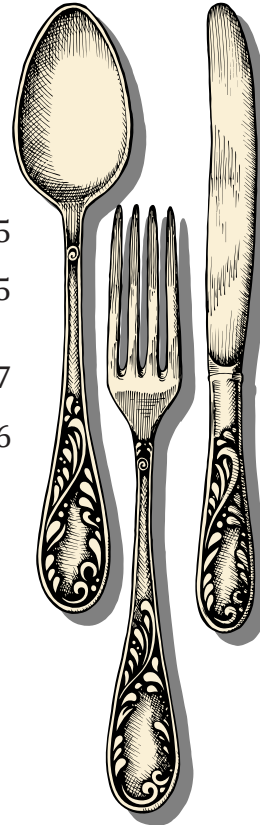
Salt and pepper squid, lime, chilli, aioli	6.5	Hummus, dukkha, flatbread	4
Marinated olives	4	Nduja croquettes, saffron aioli	5.5
Honey mustard baby sausages	5.5		

## STARTERS

Thai spiced cauliflower soup, curry oil, yoghurt	5.5
Seared tuna loin, avocado, soy & yuzu	7.5
Buffalo mozzarella, roasted pumpkin, tapenade, pine nuts, winter leaf salad	7
Air dried ham, shaved celeriac, pickles, toast	6

## MAINS

Cheeseburger, house sauce, pickle, onion, lettuce, tomato, fries	11.5
Fish & chips, mushy peas, tartare sauce	13
12hr lamb shoulder Shepherd's pie, roasted hispi cabbage	12.5
Grilled seabass, fennel, orange, radish & parsley salad	14.5
Cauliflower & chickpea curry, tamarind, coconut, coriander, steamed rice	12



## ROASTS

All served with BOTTOMLESS seasonal vegetables & roasties

Slow roast Old Spot Pork shoulder, crackling apple sauce, Yorkshire pudding & gravy	16.5
Half roast Cotswold white chicken, bread sauce, chipolatas, Yorkshire pudding & gravy	15.5
Roast sirloin of Hereford beef, horseradish cream, Yorkshire pudding & gravy	17
Sweet potato & field mushroom Wellington Yorkshire pudding & veggie gravy	12.5

*Add cauliflower cheese £6 (serves 2-3 people)*

## SIDES

Fries, rosemary salt	3	Kale, garlic, ginger	3.5
Winter leaf & radish salad	3.5	Roast pumpkin, yoghurt, sumac	3.5

## DESSERTS

Lemon curd, toasted marshmallow, frozen raspberry	6	Hot chocolate pudding, salted caramel ice cream	6.5
Westcombe cheddar, Golden Cross, chutney, crackers	7	Pineapple carpaccio, coconut, lime, chilli	5.5
		Banana sticky toffee, vanilla ice cream	6

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN MENU