**Starters**

Warmed sourdough bread board, rapeseed oil, balsamic, olives, Croxton Manor butter (v) 7.5

Roasted red pepper & tomato soup, sourdough (v) 5.5

Grilled kippers, tomato, salsa Verde, sourdough 9

Lemon & oregano chicken skewers, coleslaw 8

Courgette, coriander & spring onion fritters, vegan aioli (vegan/gf) 7.5

Smoked mackerel pate & baby gem (gf) 8

**Sharers**

Baked Somerset camembert, caramelized onion, sourdough (v) 14.5

Captain’s board: Grilled kipper, beer battered cod, smoked salmon, fries, tartare sauce 17

The garden board: Butterbean hummus, grilled red peppers, frittatas, sourdough, olives, coleslaw 16.5

**Mains**

Queen’s burger, cheese, ale onions, shredded lettuce, ketchup, mayo, pickles, fries 14

Grilled chicken burger, pesto mayo, spinach, mozzarella, fries 14

Cider glazed ham, fried eggs, chips, sundried tomato & red pepper chutney 14

Young’s beer battered cod, triple cooked chips, mushy peas, tartare sauce 15

Black-eyed bean & brown rice burger, vegan cheddar, coleslaw, fries (vegan) 13.5

Prince Regent’s pie: Day boat fish pie, Lincolnshire poacher mash top, king cabbage 16

Pork, smoked bacon & maple sausages, mash, caramelised red onion 13

**Roasts**

All served with goose fat roast potatoes, double egg Yorkshire puddings, carrots, parsnips, braised red cabbage & primo, grilled shallots & rich Sunday gravy

Angus striploin of beef, horseradish cream 19

Half roast chicken, pig in blanket 17

Pork belly, glazed ham, pork stuffing, apple sauce, 18

Candied beetroot & chickpea roast, vegetable oil roast potatoes (v) 15.5

**Sides**

Cauliflower cheese 4.5

Sweet potato chips 4.5

King cabbage, chilli & garlic butter 4

Roasted radicchio, balsamic glaze (gf) 4

Truffle oil & parmesan fries 5

**Puddings**

Rhubarb & apple crumble, custard 6

Blood orange posset, shortbread 6

Sticky toffee pudding, butterscotch sauce, salted caramel ice cream 5.5

Cookie dough, vanilla ice cream 5.5

Kentish blue, Sussex charmer, Cornish brie, seeded crackers, red onion chutney (gf) 8