



SUNDAY MENU

Please order
at the bar

SMALL PLATES

3 small plates for £24* Excluding Nachos

Summer Veg Bubble & Squeak VG GFO	7.50
<i>Served with piccalilli and brown sauce</i>	
Add fried egg	2.00
Cheese and Baked Potato Croquettes V	8.00
<i>Coated with panko, spring onions served with shaved fresh horseradish and wasabi mayo</i>	
Crispy Coated Whitebait s	9.00
<i>Served with dill mayo and micro coriander</i>	
Homemade Venison and Pork Scotch Egg	9.00
<i>With apple and rhubarb chutney, raspberry mustard and green peppercorn</i>	

Crispy Breaded Chicken Wings	
<i>Coated with cous cous and parmesan served with chilli jam</i>	
5 pieces	8.50
10 pieces	16.50
Bell Peppers V	7.50
<i>Stuffed with cheese</i>	
Halloumi Strips V	8.50
<i>Served with Siracha mayo</i>	
Nachos V	11.00
<i>Fresh tortilla with homemade tomato salsa, guacamole, jalapeno and sour cream</i>	
Add beef chilli	3.00

SIDES

Marinated Olives VG	5.00
Skin on Fries V	5.00
Mixed Salad VG	5.50
Sweet Potato Fries V	6.00
Homemade Triple Cooked Chips V	6.00
New Potatoes Salad V	7.00

SUNDAY ROASTS

All roasts are accompanied by duck fat potatoes (VGO), Chantenay carrots, honey-glazed parsnips, buttered broccoli, leeks and peas sautéed together, homemade rich gravy, and a traditional Yorkshire pudding.

Lemon & Thyme Roasted Chicken (half) £18.75

Herb-Stuffed Rolled Pork Belly £19.50

Grass-fed Striploin Roasted Beef £22.50

Marinated Roast Leg of Lamb £21.00

Home-made Vegan Wellington with Seasonal Ingredients £17.50

EXTRAS

Yorkshire Pudding £1.50

Gravy £2.00

Buttered Green Veg £3.00

Roast Potatoes £3.00

MAINS & SALADS

Village Beef Burger GFO	17.00
<i>Beef patty, smoked applewood cheese, dill and tarragon relish, beef tomato, baby gem, red onion and fries with jalapeño mayo</i>	
Add bacon or chorizo	1.50
Chicken Burger GFO	16.75
<i>Buttermilk chicken thighs, smoked applewood cheese, dill and tarragon relish, beef tomato, red onion, rocket, fries and jalapeño mayo</i>	
Add bacon or chorizo	1.50
Vegan Burger VG GFO	16.75
<i>Plant-based patty with smoked applewood cheese, dill and tarragon relish, beef tomato, baby gem, red onion, and fries with jalapeño mayo</i>	
Fish and Chips	17.75
<i>Beer battered haddock with homemade triple cooked chips, lemon tartare sauce and mushy peas</i>	

Pork Schnitzel	15.75
<i>Served with new potato salad, rocket, mushroom sauce and fried egg</i>	
Tricolour Fusilli Organic Arrabiata VG	15.50
<i>With homemade tomato sauce, heritage cherry tomato, Roasted asparagus and vegan mozzarella cheese</i>	
Mediterranean Salad V	12.00
<i>Watermelon, strawberry, cucumber, Heritage cherry tomatoes, Spanish onions, olives, fresh mint and rocket</i>	
Add halloumi or vegan mozzarella	4.00
Quinoa Green Salad VG GFO	12.00
<i>With pickling cucumber, spring onion, asparagus, green pepper and mint</i>	
Add halloumi or vegan mozzarella	4.00

KIDS' MENU

Cheese Beefburger GFO	9.00
<i>with lettuce, tomatoes and fries</i>	
Fish and Chips	9.00
<i>Battered haddock served with fries and garden peas</i>	
Chicken Popcorn	8.00
<i>Coated with panko breadcrumbs served with fries and peas</i>	
Penne Pasta V	7.00
<i>with passata and grated parmesan</i>	

DIETARY INFORMATION

**VG – Vegan V – Vegetarian,
GF – Gluten free
GFO – Gluten free option available
VGO – Vegan option available
A – contains alcohol**

However, some of our cooking methods may affect
this. Please ask a member of staff for any allergen
information

**A discretionary service charge of 12.5% will
added to your bill.**

DESSERTS

Sticky toffee Pudding	7.00
<i>with toffee sauce, salted caramel ice cream</i>	
London Cheesecake	7.00
<i>with strawberry ice cream and fresh mint</i>	

Ice cream	
<i>Choc chip ice cream / Raspberry sorbet / Vanilla ice cream</i>	
1 scoop	3.00
2 scoops	5.00
3 scoops	6.50