SUNDAY

KIDS



LUNCH

BOOK A TABLE

SUPPER

All Snacks an	d Sharing	Starters and Lighter Dish	nes The Dec	erhound Carvery
	SN	NACKS AND SHARI	NG	
Courgette fries, r	ed pepper a	ioli, pecorino (v) (veo)		5
Padron peppers, Maldon sea salt (ve)				
Smoked mackerel pâté, new season radishes, sourdough				
Warm breads, Gordal olives, cold-pressed rapeseed oil, sherry vinegar (ve)				
_	START	ERS AND LIGHTER	DISHES	
Crayfish and shrimp cocktail on sourdough crumpet, Café de Paris butter, cucumber salad				
Hand dived Guernsey scallops, brown butter, peas and shoots, radish, pancetta				radish, 11.9
Broad bean and mint arancino, smashed peas, whipped goats' cheese (v)				
Confit chicken and ham hock terrine, salad cream, chicken crackling and pickles				



BOOK A TABLE

Kids 13.9 **MAINS** Classic gammon, eggs and chips: fried golden-yolk eggs, grilled pineapple, 18.3 piccalilli Market fish of the day - ask a member of our team for more details MP 14.5 Sweet pea and mint mezzaluna, salsa verde, pangritata (ve) Liberation Ale-battered fish and thick-cut chips, minted peas, tartare sauce 18 Cheeseburger, beer-braised onions, mustard relish, smoked Cheddar, dill 16.9 pickles, skin-on fries **SIDES** Cauliflower cheese, thyme crumb (v) 4.5 4.3 Roast potatoes, aioli, crispy onions (v) Thick-cut chips or skin-on fries (ve) 4.8 5.3 Caesar salad, Parmesan, anchovy dressing 4.8 Seasonal green vegetables (v) 5.3 Truffle fries, Parmesan, aioli, chives (v) **PUDDINGS AND CHEESE**

CHRISTMAS 2025

ownie, toffee popcorn, honeycomb ice cream (v) **7.5** (veo)



BOOK A TABLE

British artisan cheese, Liberation Ale chutney, cornichons and crackers (v) 11.6

NEARLY FULL?

Three little Biscoff doughnuts (ve)	3.9
Two scoops of ice cream or sorbet, with Rossini wafer curls (v) (veo)	4.4
Affogato; vanilla ice cream, illy espresso, little biscuits (v)	5.3

DRINKS MENU

