

Sunday Lunch

Starters

Chicken katsu curry steamed bao buns, crispy noodle salad	8.5
Jamaican jerk tofu rice bowl (ve,gf)	6.5
Soup of the day, fresh bread (v,gf*)	6
Smoked salmon, fennel, avocado ice cream (gf)	7.5
Pan fried king oyster mushroom, truffled pea puree, smoked "facon" jam (ve)	6.5

Mains

Sunday roasts served with garlic roast potatoes, honey roast carrot, leeks, and Yorkshire pudding

Striploin of beef	15	Chicken breast	14
Gammon	14	Leg of Dolwen Lamb	16

Chicken Caesar salad, bacon, croutons, anchovies, parmesan (gf*) 14

Roasted sweet potato, fig, and smoked vegan cheese (ve,gf) 14

Moules marinière, warm bread 12.5

Burgers served on a brioche bun with baby gem, tomato and fries
upgrade to loaded fries for £2 (gf*)

Classic Beef pattie, bacon, Monterey jack cheese	14
Crab tempura soft shell crab, sweet chilli	15
Chicken peri peri breast, guacamole, tomato salsa	14
Lamb burger herbed lamb pattie, mint yoghurt	14
No Bull vegan burger, grilled pineapple, red onion jam (ve,gf*)	14

Steaks

Our steaks are aged 28 days, served with fries, tomato and garlic mushrooms

8oz Fillet	26
10oz Sirloin	22
10oz Rump	17
20oz Rump	32

Add a sauce for 1.5 Peppercorn, Stilton, Red wine, Garlic butter
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Sides

Chunky chips	3.5	Cauliflower cheese	3
Seasonal vegetables	3	House salad	3
Roast potatoes	3	Fries	3.5
Sweet potato fries	4		

DESSERTS

Strawberry and vanilla pannacotta (gf)	7.5
Vegan fresh fruit Eton mess (ve,gf)	7
Salted caramel, chocolate oreo pie, cream	8
Double chocolate brownie, chocolate sauce vanilla ice cream	6
Selection of woodlands icecream	1.5 per scoop
Cheese board. Celery, grapes, red onion chutney, brie du meus,	
Wookie hole cheddar, Colston basset, Guest cheese (gf*)	10

(gf) - Gluten free (*) - Option available (v) - Vegetarian (ve) - Vegan
If you have any allergies please be sure to let your server know

A **discretionary** service charge of 10% will be added to your final bill