

# Sunday À La Carte

Served Sundays 12:00 - 18:00



## Starters

Home Made Soup Of The Day, Warm Artisan Bread (GF)	£6.00
Pastrami, Celeriac Remoulade, Glazed Beetroot, Extra Virgin Olive Oil, Parmesan Shavings	£8.00
Mussels Tikka Masala, Shetland Mussels, Mild Ginger & Garlic Tomato Sauce (GF/DF)	£8.00
Beetroot Hummus with Carrot, Cucumber & Celery Crudités served with Charred Homemade Flat Bread (V) (VE) (DF)	£7.50
Pork Rillettes, Homemade Spiced Plum Jam, Toasted Sourdough	£8.50
Crab & Lobster Tart, Warm Tartar Sauce, Sakura Cress Salad (GF)	£9.50
The County Bread Board - Local artisan bread, butter, hummus & balsamic glaze (V)	£5.00

## Main Courses

Roast Leg Of Lamb (GF)	£15.50
Roast Beef (GF)	£15.00
Roast Pork Loin, Homemade Stuffing, Crackling (GF)	£14.50
Roast Turkey Breast, Homemade Stuffing & Pigs In Blankets (GF)	£15.50
Nut Roast With Vegetarian Gravy (V/GF/VE)	£14.50
All The Above Served With Mash Potato, Seasonal Vegetables, Roast Potatoes, Yorkshire Pudding & Stock Gravy	
Pan Fried Salmon Fillet, Anchovy Potato Cake , Samphire, Cockle Cream Sauce (GF)	£22.00
Red Mullet Fillets, Roast Garlic & Jerusalem Artichoke Risotto, Vine Roast Cherry Tomatoes, Rocket & Parmesan Salad (GF)	£23.00
Wild Mushroom & Leek Suet Pudding, Chive Mash, Crispy Kale, Baby Carrots, Vegetarian Gravy (V/VE/DF)	£19.00
8oz Fillet Steak, Beef Dripping Chips, Rocket, Tomato, Mushroom, Onion Rings (GF)	£31.50
Steak & Ale Pie In Shortcrust pastry, Beef Dripping Chips, Garden Peas	£18.00
Beer Battered Fillet Of Fish, Chunky Chips, Mushy Peas, Upgrade To Beef Dripping Chips £1.00 (GF/DF)	£18.00
Breaded Scampi, Chips and a Choice of Garden or Mushy Peas	£14.50

## Extra Side Orders

Seasonal Vegetables £3.50   Buttered New Potatoes £3.00   Creamed Mash Potato £3.00
Chips £3.00   House Salad £3.50   Garden Or Mushy Peas £2.00   Onion Rings £2.50
Peppercorn Sauce £2.50   Cauliflower Cheese £3.50   Roast Potatoes £3.00
Extra Beef £3.50   Extra Pork (Includes Stuffing) £3.00   Extra Lamb £4.00   Extra Turkey £4.50
Stuffing Ball £1.00   Yorkshire Pudding £1.00   Beef Dripping Chips £4.00
Green Beans & Shallots £2.50   Cinnamon Spiced Red Cabbage £3.50
Brussel Sprouts, Pancetta & Roast Chestnuts £3.50   Maple Glazed Root Vegetables £2.50
Pigs In Blankets £4.00

## Homemade Desserts

Vanilla Pannacotta, Mango Gel, Passionfruit Sorbet	£8.50
Sticky Pear & Ginger Cake, Rum Butter Sauce, Rosemary Tuile	£8.50
Dark Chocolate & Peanut Butter Tart, Vanilla Ice Cream, Banana Granola (GF)	£8.50
Blackberry Cheesecake, Lime & White Chocolate Shard, Strawberry Ice Cream	£8.50
Trio of Local Cheese with Biscuits, Grapes, Homemade Chutney (V/GF)	£9.00
Sponge of the Day (V)	£7.00

## Dessert Wines - Order With A Dessert & Save £1.00 Per Glass

Muscat De Beaumes De Venise - 100ml	£6.50
Bortrytis Semillion - Berton Vineyard, Australia - 100ml	£6.50
Essensia Orange Muscat - Quady Winery, California -100ml	£6.50
Elysium Black Muscat - Quady Winery, California - 100ml	£6.50

## Port

Quady Winery Starboard batch 88 - California Port Style Wine - 50ml	£3.50
Bulas Ruby Port - 50ml	£3.50

## Handmade Artisan ice cream served with Rossini wafers £2.90 per scoop

Create Your Own With A Choice Of:

Chocolate Orange | Vanilla | Strawberry | Honeycomb  
Raspberry Sorbet | Red Cherry | Chocolate | Liquorice & Blackcurrant

## Ice Cream Toppers £2.40 per 20ml Serving

Shot Of Espresso | Tia Maria (Coffee Liqueur) | Disaronno | Baileys Irish Cream

## Hot Drinks

Espresso £2.40 | Double Espresso £3.20 | Cappuccino £3.40 | Latte £3.30  
Americano £3.10 | Flat White £3.30 | Hot Chocolate Topped With Whipped Cream £3.90  
Decaffeinated Coffee £3.30 | Pot Of Tea £3.25 | Pot Of Decaffeinated Tea £3.25

Menu and prices subject to change

Please inform your server of any food allergies you have when placing your order, as not all ingredients can be listed.

Prices inclusive of VAT at 20%

V - Suitable For Vegetarians VE - Vegan GF - Gluten Free Alternative DF - Dairy Free