SUNDAY



£6.00

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£2.50 per scoop

STARTERS

English asparagus, soft boiled egg, parmesan, brown butter dressing (v) (Vegan version available)	£9.00
Hummus, roasted chickpeas, flatbread (VG)	£6.00
Fried calamari, saffron aioli, lime, chilli	£7.50
Buttermilk fried chicken, hot sauce, blue cheese mayonnaise	£8.00
Baked Camembert to share, cornichons, radishes, chutney, toast	£12.50
ROASTS All served with seasonal vegetables, Yorkshire pudding, roast potatoes & gravy	
ROASTS All served with seasonal vegetables, Yorkshire pudding, roast potatoes & gravy Cotswold white chicken, pork chipolatas	£16.50
	£16.50 £18.50
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35 day Dry Aged Roast Beef (to share)
(See board for available cuts)

Served with beef dripping roast potatoes, seasonal vegetables, Yorkshire pudding & red wine gravy

MAINS

Grilled Yellow Fin tuna loin, confit tomato, black olive, capers, new potato, asparagus, lemon	£22.50
Beer battered haddock, mushy peas, tartare sauce, lemon, fries	£15.50
Pork cutlet schnitzel, Café de Paris butter, grilled broccoli	£16.50
EPT cheeseburger, onion, pickle lettuce, burger sauce, fries (add bacon 50p)	£15.00
Vegan cheeseburger, onions, lettuce, burger sauce, fries (add THIS™ isn't bacon £2) (VG)	£15.00
SIDES	
Cauliflower cheese to share (V)	£6.50
Fries, sea salt (VG)	£4.50
Onion rings, curry salt, aioli (V)	£4.50
Padrón peppers, sea salt (VG)	£6.50
Broccoli, chilli, garlic (VG)	£5.00
Loaded fries, blue cheese, smoked bacon, spring onion	£6.50
DESSERTS	
Vanilla cheesecake, strawberry compote (v)	£6.00

Sticky toffee pudding, toffee sauce, vanilla ice cream (V)

Chocolate brownie, vanilla ice cream (V)

Ice cream & sorbets (V)