



SMALL PLATES

White onion & cider soup, rosemary croutons V	5
Pork & duck sausage roll, date ketchup	4.5
Fried squid, garlic mayonnaise, lemon	6.5
Buttermilk fried chicken, hot sauce, blue cheese mayonnaise	6.5
Potted smoked salmon, shaved fennel, cucumber, carasau flatbread, herb salad	7.5
BBQ broccoli, satay sauce, peanuts, lime, coriander VG	7.5/12.5
Smoked potato cake, truffle cream, pickled mushroom, soft egg yolk V	7.5

Ultimate Sunday Roast beef dry aged for a minimum of 45 days

Cote de boeuf *to share (2-3 people)* 9.5 (*per 100 grams*)

Aged beef dripping roasties, seasonal greens, Yorkshire pud, red wine sauce

Slow roast Old Spot Pork belly, crackling apple sauce, Yorkshire pud & gravy	15.5
Roast Cotswold White chicken, bread sauce, chipolatas, Yorkshire pud & gravy	15
Roast sirloin of Hereford beef, horseradish cream, Yorkshire pud & gravy	17
Sweet potato Wellington, Yorkshire pud & veggie gravy V	12.5

All roasts served with seasonal vegetables & roasties

MAINS

Beer battered haddock, mushy peas, skin on fries, lemon, tartare sauce	14.5
12hr lamb shoulder shepherd's pie, roasted hispi cabbage	13
EPT cheeseburger, lettuce, pickle, onion, tomato, burger sauce, fries	12.5
Moving mountains cheeseburger, lettuce, pickle, onion, tomato, burger sauce, fries VG	11.5

SIDES

French fries V	3
Seasonal greens V	3.5
Mixed salad VG	3
Yorkshire pudding V	1
Roast potatoes V	3

DESSERTS

Chocolate nemesis crème fraiche, lime V	6
Muscovado meringue, blackberry compote, maple cream V	5
Sticky toffee pudding V	5
Colston Basset Stilton, red grapes, crackers, chutney	5