



SUNDAY

STARTERS

Beetroot, blue cheese & apple salad, endive, gem, beetroot dressing	£8.50
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 (V)	£12.50

ROASTS *All served with seasonal vegetables, Yorkshire pudding, roast potatoes & gravy*

Cotswold white chicken, pork chipolatas	£16.50
Ashdale sirloin of beef, horseradish cream	£18.50
Sweet potato Wellington, chestnuts, confit garlic (V)	£13.50
Old spot pork belly, crackling apple sauce	£17.00

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, green beans, lemon	£22.50
Pumpkin tortellini, sage, roast squash, capers, brown butter, parmesan (V) (VG upon request)	£13.50
Beer battered haddock, mushy peas, tartare sauce, lemon, fries	£15.50
EPT cheeseburger, onion, pickle, lettuce, burger sauce, fries <i>(add bacon 50p)</i>	£15.00
Vegan cheeseburger, onions, lettuce, burger sauce, fries (VG)	£15.00
Crispy duck salad, shaved carrot, cucumber, edamame, coriander, mint, sesame, quinoa, soy and ginger dressing (Vegan version available)	£13.50

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
Green beans, chilli & garlic (V)	£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)	£6.00
Half baked cookie, vanilla ice cream (V)	£7.00
Ice cream & sorbets (V)	£2.50 per scoop