



Winter Menu- SUNDAY

2 courses £23 3 courses £27

Snacks

Mixed olives 4

Char grilled bread, olive oil & balsamic, dukka 4.5

Starters

Seasonal soup of the day (VG available on request) 7

Pressed chicken and ham terrine, piccalilli and toasted bread 7.5

Beetroot carpaccio, blood orange and chicory salad served with toasted walnuts and citrus vinaigrette 8

Smoked mackerel pate, beetroot pickle & toast 7.5

Mains

Aspalls cider battered fish and chips, crushed peas, tartare sauce 18.5

Roast angus beef, horseradish cream and Yorkshire pudding 18

Roast rare breed pork, apple sauce & crackling 17

Roast lemon chicken, stuffing, Yorkshire pudding 17

Root veg wellington, sesame & poppy seeds gravy 15.5

All our roasts are garnished with glazed carrots, braised red cabbage, honey roast parsnips, duck fat potatoes and rich Sunday gravy
(Vegan and veggie alternatives available)

Sides

Cauliflower cheese for two 7 / Duck fat potatoes 5 / Chips 4 / Chips with parmesan and truffle oil 4.5 / Cheesy garlic bread to share 6

Desserts

Belgian chocolate brownie, chocolate sauce, vanilla ice cream 7.5

Seasonal crumble served with custard 7.5

Plough bread and butter pudding with chocolate 7.5

Ice cream selection from "Gray's Gelato" 2.25 per scoop – ask your server for today's flavours

A selection of three very local cheeses- (Served with grapes, date and fig chutney and crackers) 11

We are happy to provide allergen guidelines for all our menu items. We take additional measures when told about allergens but as our food is prepared and freshly cooked to order in our kitchen, we cannot guarantee all traces of allergens and gluten are removed.

An optional discretionary 12.5% service charge will be added to the bill.