



sunday MENU

STARTERS

Salt & pink pepper squid, black garlic aioli	7.50
Carrot, red onion & spinach bhaji, mango chutney (VG)	6.00
Roasted squash soup, sticky miso mushrooms, puffed wild rice (VG)	6.00
IPA Cured Salmon, soused cucumber & fennel, crispy capers	7.50

ROAST MENU

All served with Yorkshire puddings, roast potatoes, glazed carrots,
winter greens & lashing of gravy

Roast Sirloin of British Beef, horseradish crème fraiche	17.50
Braised Pork Belly, apple & sage sauce	15.50
Roast free-range chicken supreme, chipolata	14.50
Maple roasted squash, quinoa tabouli salad, lemon tahini dressing, salted almonds (VG)	12.50

EXTRAS – £4.00

Sausage & apricot stuffing balls
Cauliflower cheese
Pigs in blankets

MAINS

Celeriac steak, port, raisin & caper sauce, crisp salad, pinenuts (V)	12.50
Cheeseburger, smoked bacon, chorizo jam, mustard mayo, pickles, slaw and fries	13.50
Portobello Hells battered haddock, triple cooked chips, mushy peas, tartare sauce	14.00

Before you order your food and drink, please inform a member of the staff if you have a food allergy or intolerance. A voluntary 10% service charge will be added to your bill today, all of which goes directly to the pub team. Please ask your server to remove this if you would rather it was not added.