

If you have an allergy or intolerance please speak to a team member before you order your food and drink.
Full allergen information is available on our website.

Adults need around 2000 kcal a day.

SUNDAY MENU

Whilst you wait...

ROSEMARY AND SEA SALT FOCACCIA V 4.50 brushed with confit garlic oil, served with The Estate Dairy's cultured butter 532 kcal	ITALIAN OLIVES VE 203 kcal 4.00	CHARRED PADRÓN PEPPERS VE 4.00 with smoked paprika salt 61 kcal
	BLACK TRUFFLE CROQUETTES V* 309 kcal 4.00	

STARTERS

BEEF RAGU AND MOZZARELLA ARANCINI 8.50 with truffle and Madeira mayonnaise 802 kcal	CRISPY SQUID 9.25 salt & pepper coating, pickled vegetables and nam jim dressing 469 kcal
CHARRED TENDERSTEM® BROCCOLI VE 6.75 with a lemon dressing, Romesco sauce and toasted seeds 413 kcal	PIL PIL PRAWNS 9.75 sautéed in chilli, garlic and lemon butter. Served with charred sourdough 872 kcal
HAM HOCK & MUSTARD TERRINE 8.50 with a spiced pear chutney and charred sourdough 538 kcal	

ROASTS

All our roasts are served with sticky braised red cabbage, buttered mangetout & beans and honey-roasted carrots & parsnips (V)

ROAST SIRLOIN BEEF 18.00 beef dripping roasted potatoes, Yorkshire pudding, gravy 1189 kcal	LEMON & THYME ROASTED HALF CHICKEN 15.50 honey glazed chipolatas, beef dripping roasted potatoes, Yorkshire pudding, gravy 1749 kcal
ROAST RACK OF PORK 16.20 sage & onion stuffing, apple sauce, beef dripping roasted potatoes, Yorkshire pudding, gravy 1213 kcal	MUSHROOM & CAMEMBERT WELLINGTON V 14.00 garlic-roasted potatoes, Yorkshire pudding, vegetarian gravy 2137 kcal

CHILDREN'S ROASTS

Choose any of our delicious roast dinners with all the trimmings, half the portion & half the price. Perfect for those aged 5 – 12 years old.

ROAST SIRLOIN BEEF 676 kcal
ROAST RACK OF PORK 736 kcal
LEMON & THYME ROASTED CHICKEN 956 kcal
MUSHROOM & CAMEMBERT WELLINGTON V 1151 kcal

MAINS

GLAZED PULLED BEEF BURGER 16.95 topped with sticky pulled beef, Monterey Jack cheese, tomato & onion chutney on a toasted cream bun with seasoned skinny fries 1447 kcal	PAN-FRIED HAKE 17.25 with a warm tomato, green bean & olive salad and minted salsa verde 609 kcal
ALE-BATTERED FISH & CHIPS 15.50 with minted mushy peas and chunky tartare sauce 920 kcal	BUTTERNUT SQUASH AND QUINOA SALAD VE 13.50 roasted butternut squash, Padrón peppers and quinoa with a teriyaki & ginger dressing 578 kcal
BLACK TRUFFLE PAPPARDELLE V 15.00 with Mascarpone cheese and white wine sauce with Paris brown mushrooms 876 kcal	

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STEAKS

All our steaks are sourced from within the British Isles (with exception of the Argentinian ribeye of course) and aged for a minimum of 21 days on the bone. Served with confit tomato, triple cooked chips and buttermilk onion rings.

8oz RUMP 826 kcal	20.00
8oz SIRLOIN 849 kcal	23.00
8oz FILLET 861 kcal	29.50
12oz ARGENTINIAN RIBEYE 1393 kcal	32.00
<i>For two to share...</i> 16oz CHAUTEAUBRIAND 1721 kcal serves 2	62.00

Add a Sauce...

GREEN PEPPERCORN 100 kcal	2.50
BÉARNAISE V 309 kcal	2.50
BLACK TRUFFLE BUTTER V 361 kcal	2.50

Treat yourself...

MAC & CHEESE V 769 kcal	4.50
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SIDES

SEASONAL VEGETABLES V 149 kcal	3.50	MAC & CHEESE V 769 kcal	4.50	GREEN SALAD V 3.00 lemon dressing and Gran Moravia cheese 194 kcal
SEASONED SKINNY FRIES VE* 384 kcal	3.50	TRUFFLE CREAMED CORN V 258 kcal	4.00	
TRIPLE COOKED CHIPS VE* 248 kcal	3.95	CHARRED TENDERSTEM® BROCCOLI VE 290 kcal	4.00	
TRUFFLE & CHEESE FRIES V* 536 kcal	4.25			

DESSERTS

CHOCOLATE & PRALINE TORTE VE 8.25 served with a cherry sorbet 504 kcal		BANANA & MISO CARAMEL BOMB V 9.95 banana ice cream encased in a dark chocolate dome, with caramelised seeds and honeycomb served with hot miso caramel sauce 938 kcal
WHITE CHOCOLATE & PASSION FRUIT BAKED ALASKA V 9.75 served with passion fruit sauce 542 kcal		PISTACHIO & DAMSON BAKEWELL V 7.25 served with a thyme roasted plum and cherry sorbet 622 kcal
DARK CHOCOLATE BROWNIE V 7.95 with vanilla ice cream, meringue chunks, raspberries and raspberry purée 687 kcal		WARM STICKY TOFFEE PUDDING V 7.25 with ginger poached pear and gingerbread ice cream 814 kcal

Allergen advice: Due to the way our food is prepared it is not possible to guarantee the absence of allergens in our meals and we do not make a "free from" claim. Our allergen information only states allergens if they are an ingredient of a product, we do not include "May contain" information. Our menu descriptions do not include all ingredients. We source fish from sustainable sources. V Suitable for vegetarians or vegetarian option available. VE Suitable for vegetarians and vegans. V / VE* we cannot guarantee that our vegetarian and vegan dishes have been cooked in dedicated vegetarian and vegan fryers. Please ask a member of our team for more information. Where we state weight, it's a raw weight and 1oz equals 28 grams. We regret that we cannot guarantee that our fish, chicken, pork, seafood or beef dishes do not contain bones or shell. Please speak to a member of our team should you have any concerns. Full allergen information is available from a member of our team or on our website. Calorie counts are for guidance only and are based on the complete dish/drink as listed on the menu, excluding any additional seasoning or sauces that may be added by the guest. Portion sizes may vary from the quantity on which the calculations have been based, therefore values may not be identical to those served in a particular pub.*