

## Sunday

STARTERS	Leek & potato soup, sourdough (vg)	6.5
& SNACKS	Chorizo & cheddar croquette, chilli aioli	9.5
	Padron peppers, smoked sea salt (vg) (gf)	7.5
	Salt & pepper squid & whitebait, fresh chilli & lemon mayonaisse	9.5
	Hummus, fried chickpeas, flat bread (vg)	8
	Baked camembert, Dunn's sourdough, onion chutney - To Share (v)	15.5
ROASTS	All roasts are served with roast potatoes, carrots, cabbage, roasted swede, Yorkshire pudding and gravy	
	British lamb shoulder to share, mint sauce (2/3 person)	42 / 63
	Herefordshire rump of beef, horseradish	22.5
	Mr Bosworth's of Ongar pork belly, apple sauce	21.5
	Free-range Suffolk roast chicken, sage & onion pork stuffing	20.5
	Chef's roast, Trio of roast chicken, pork belly, beef rump cap, sage & onion pork stuffing	27.5
	Butternut squash, spinach, mushroom & pine nut wellington (vg), with Yorkshire pudding (v)	19.5
MAINS	28 day Flat iron steak, triple cooked chips, peppercorn sauce, watercress salad	21.5
	Pork & Leek sausages, braised puy lentils, spring greens	15
	Beer battered line-caught Haddock, triple cooked chips, mushy peas, tartare sauce	17.5
	Roasted & pureed cauliflower, cavolo nero, maple glazed carrots, hazelnut pesto (vg)	16
SIDES	Cauliflower cheese   Pigs in blanket	6.5
	Yorkshire pudding   Extra gravy	2
	Sage & onion pork stuffing	2.5
	Roast potatoes   Sunday veg	5
DESSERT	Sticky toffee pudding, toffee sauce, vanilla ice cream (gf)	7.5
	Chocolate brownie, vanilla ice cream	8
	Lemon posset, frozen raspberry	7.5
	Affogato, vanilla ice cream, double espresso	5.5
	Apple & winter berry crumble, plant based vanilla custard (vg)	8
	Selection of ice creams & sorbets	2/scoop