

# BOXING DAY

## STARTERS

- Whole Baked Rustic Camembert to Share, garlic & rosemary, tearing brioche, red onion marmalade (V) 16.45  
Warm Table Bread, garlic & salted butter, artisan tiger cheese loaf, balsamic olive oil (V) 6.50  
Soup of the Day, soft seeded roll (V) 6.00  
Crispy Fried Squid, rose chorizo, ink tuille, gremolata 8.70  
Tomato & Red Pepper Houmous, rose harissa, crisp flatbread *perfect as a light snack* (PB) 4.00  
Wild Game & Rosemary Sausage Roll, black & braised onion, apple & ale chutney 7.95  
Pan-Roasted Scallops, pea velouté, crispy pancetta & herb oil 11.95

## SUNDAY ROASTS

*All our roasts are served family-style with duck fat roasted potatoes,  
maple glazed rainbow root vegetables & cabbage, leeks & peas.*

- Dry Aged Native Breed Roasted Sirloin of Beef,  
Yorkshire pudding, traditional gravy 17.95  
Roasted French Chicken Supreme, with thyme bread sauce, sage & shallot stuffing, traditional gravy 16.95  
Vegan Mushroom & Cashew Wellington, steamed new potatoes, veggie gravy 14.95  
Roast Of The Day, please check our blackboard or ask your server for today's special

## SIGNATURE SUNDAY SHARER

*Recommended for Two to Share*

- Whole Roasted Chicken, served family style for you to carve at the table, thyme bread sauce,  
sage & shallot stuffing, pigs in blankets, traditional gravy 34.95

## MAINS

- Roasted Stone Bass, saffron & lemon risotto, charred tender stem & king garlic crisps 22.50  
Winter Vegetable Cottage Pie, swede, mushrooms, carrots, squash, mash top, braised red cabbage (PB) 12.95  
Dry Aged Double Rib Cap Burger, lettuce, house slaw, bun, skin-on fries 14.25  
*Gluten-free bun available | Add Bacon 1.00 | Add Swiss cheese 1.00*  
Roasted Squash & Goat's Cheese Salad, rainbow beetroots, baby spinach, pine nuts, maple dressing (V) 7.95 / 13.95  
*Swap out Goat's Cheese for Vegan Feta (PB) | Add Chicken 3.00 | Add Vegan Feta 2.00*  
King Prawn & Chorizo Linguine, garlic, chili, lemon, olive oil & cherry tomatoes 15.50

## SIDES & SAUCES

- Skin on Fries 3.50  
Thick Cut Chips 3.50  
Steamed Tenderstem Broccoli, crushed chilli flakes, maldon 4.00  
Rocket Salad, parmesan & cherry tomato 4.50  
Bearnaise Sauce 1.00 | Peppercorn Sauce 1.00

## DESSERTS

- Orange & Passion Fruit Tart, fresh raspberries, raspberry gel & coconut sorbet 6.75  
Dark Chocolate Delice, maldon salt, chocolate soil & crème caramel ice cream 7.25  
Ice Cream Union & Sorbet, two scoops 4.75 or three scoops 6.50  
Signature Apple & Honeycomb Crumble, traditional vanilla ice cream & Bailey's custard.  
For one 7.00 | To share 12.95

*Please ask to see our non-gluten menu*

# NEW YEARS DAY

## STARTERS

- Whole Baked Rustic Camembert to Share, garlic & rosemary, tearing brioche, red onion marmalade (V) 16.45  
Warm Table Bread, garlic & salted butter, artisan tiger cheese loaf, balsamic olive oil (V) 6.50  
Soup of the Day, soft seeded roll (V) 6.00  
Crispy Fried Squid, rose chorizo, ink tuille, gremolata 8.70  
Tomato & Red Pepper Houmous, rose harissa, crisp flatbread *perfect as a light snack* (PB) 4.00  
Wild Game & Rosemary Sausage Roll, black & braised onion, apple & ale chutney 7.95  
Pan-Roasted Scallops, pea velouté, crispy pancetta & herb oil 11.95

## SUNDAY ROASTS

*All our roasts are served family-style with duck fat roasted potatoes,  
maple glazed rainbow root vegetables & cabbage, leeks & peas.*

- Dry Aged Native Breed Roasted Sirloin of Beef,  
Yorkshire pudding, traditional gravy 17.95  
Roasted French Chicken Supreme, with thyme bread sauce, sage & shallot stuffing, traditional gravy 16.95  
Vegan Mushroom & Cashew Wellington, steamed new potatoes, veggie gravy 14.95  
Roast Of The Day, please check our blackboard or ask your server for today's special

## SIGNATURE SUNDAY SHARER

*Recommended for Two to Share*

- Whole Roasted Chicken, served family style for you to carve at the table, thyme bread sauce,  
sage & shallot stuffing, pigs in blankets, traditional gravy 34.95

## MAINS

- Roasted Stone Bass, saffron & lemon risotto, charred tender stem & king garlic crisps 22.50  
Winter Vegetable Cottage Pie, swede, mushrooms, carrots, squash, mash top, braised red cabbage (PB) 12.95  
Dry Aged Double Rib Cap Burger, lettuce, house slaw, bun, skin-on fries 14.25  
*Gluten-free bun available | Add Bacon 1.00 | Add Swiss cheese 1.00*  
Roasted Squash & Goat's Cheese Salad, rainbow beetroots, baby spinach, pine nuts, maple dressing (V) 7.95 / 13.95  
*Swap out Goat's Cheese for Vegan Feta (PB) | Add Chicken 3.00 | Add Vegan Feta 2.00*  
King Prawn & Chorizo Linguine, garlic, chili, lemon, olive oil & cherry tomatoes 15.50

## SIDES & SAUCES

- Skin on Fries 3.50  
Thick Cut Chips 3.50  
Steamed Tenderstem Broccoli, crushed chilli flakes, maldon 4.00  
Rocket Salad, parmesan & cherry tomato 4.50  
Bearnaise Sauce 1.00 | Peppercorn Sauce 1.00

## DESSERTS

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