Sunday Menu

Sunday 15th November

STARTERS

Soup of the Day (GFA/DFA/VeA/VG)
with rustic bread

Pumpkin Risotto (GF)
with stilton and watercress

Gilthead Bream (GF/DF)
with ceviche, pickled fenel and a lemon and lime dressing

Pork Rillette (GFA/DF)
with pineapple ketchup, crackling and sourdough toast

MAINS

Roast Sirloin of Beef* (GFA)

Roasted Porchetta* (GFA)
with apple ketchup

Chicken Supreme* (GFA)
with stuffing

Sweet Potato and Cranberry Chestnut Loaf (Ve)
with vegan gravy

*served with crispy roasties, yorkshire pudding, chef's gravy and chef's selection of weekly special vegetables.
Why not upgrade to cauliflower cheese sharer (2) for £5.

DESSERTS

Steamed Pudding
with crème anglaise

Chocolate Brownie
with vanilla ice-cream

Winter Berry Pavlova (GF)
with chantilly cream

Artisan Cheeseboard (GFA)
house chutney and cheese biscuits

1 Course - £23 (Vegan Roast - £21)
2 Courses - £29 (Vegan Roast - £25)
3 Courses - £33 (Vegan Roast - £30)



Popular Pub Choices

Sunday 15th November

MAINS

Brisket Burger (GFA)
served with Bacon and Jalapeno Jam and Cream Cheese with Chunky Chips.

Three Tuns Fish and Chips (GFA)
with Tartare Sauce, Lemon Wedge and Pea Purée.

Cornish Mussels (GF/DFA)
cooked in Dickies Dribble and Bacon. Served with Fries.

Sweet Potato and Goats Cheese Pie (VeA/ DFA)
with Mash, Green Vegetables and Gravy.

1 Course - £19
2 Courses - £24
3 Courses - £30

choose from our Sunday starters and desserts