

Sunday Menu



NIBBLES / SHARERS

Garlic & Herb Marinated Mixed Olives , extra virgin olive oil, chilli (ve, gf)	£3.95
Smoked Harissa Houmous, Tzatziki , spiced mixed seeds, toasted ciabatta (v)	£5.50
Grilled Artisan Rustic Breads , confit garlic, aged balsamic, extra virgin olive oil (v, gfa)	£7.50

STARTERS

Today's Soup , crispy onions, grilled sourdough bread (ve, gfa) <i>(please ask your server)</i>	£6.95
Salt and Pepper Squid , spring onion, grilled lime, sweet chilli	£8.95
Slow-Cooked Ham Hock & Garden Pea Terrine , sourdough, watercress (gfa)	£7.95
Creamy Wild Mushrooms on Toasted Linseed bun , shallots, garlic, chive, spinach, mixed seeds (v, gfa)	£8.95
Baked Camembert , rosemary, red onion chutney, warm bread (gfa)	£8.95

SUNDAY ROASTS

All Roasts are served with roast potatoes, carrots & parsnips, seasonal vegetables, Yorkshire pudding & homemade gravy
Gluten free & dairy free options available

12 hour Slow Roasted Sirloin of Beef	£19.95
Cotswold Roast Leg of Lamb	£19.95
Roast Loin of Pork with Crackling	£19.95
Vegan Nut Roast	£16.95
Smoked Lemon & Thyme Roasted Half Chicken	£17.95

MAINS

Pan-fried Seabass , crushed new potatoes, tender stem broccoli, hollandaise sauce (gf)	£19.95
Short-crust Steak & Ale Pie , chunky chips or mash, buttered savoy cabbage & peas	£16.95
Oven Roasted Mediterranean Vegetable Tart , beetroot salad, crumbed goat's cheese, spiced mixed seeds (ve)	£16.95
Trio of Wild Boar Sausages , creamy colcannon mash & caramelised red onion gravy (gf)	£16.95

DESSERTS

Sticky Toffee Pudding , vanilla pod ice cream (gf)	£6.95
Apple and Berry Crumble , custard	£6.95
Chocolate Brownie , salted caramel ice cream (gf)	£6.95
Crème Brûlée , shortbread biscuit (gf)	£6.95
Bread & Butter Pudding , vanilla cream	£6.95
Trio of local Beachdeen's Ice Creams , vanilla, salted caramel, raspberry sorbet or mango sorbet	£6.95

Please note all our food is prepared and cooked fresh on premises. If you have any allergies or queries, please just bring it to our attention and we will do our utmost to accommodate you. (ve - Vegan, vea- Vegan Available, gf - Gluten Free, gfa - Gluten Free Available)



RED

Rothschild Estates Pinot Noir, France

A part aged in French oak bringing spice and texture to the elegant black cherry.

£4.15 125ml, £5.90 175ml, £8.20 250ml, £23.50 Bottle

Bellefontaine Merlot, France

Black cherry and bilberry nose, with layers of silky blackberry on the palate

£4.25 125ml, £6.10 175ml, £8.30 250ml, £23.95 Bottle

Stone's Throw Malbec, Australia

Warm, soft and lusciously lush this is smooth black and sultry with a salty finish.

£4.95 125ml, £7.45 175ml, £9.95 250ml, £28.95 Bottle

Ontanon Ecologico Rioja, Spain £31.95

Rich ripe plum and cherry fruit flavours combine with a twist of spice and gentle tannins

£5.25 125ml, £7.45 175ml, £10.45 250ml, £31.95 Bottle

Wine of the Month

£5.90 125ml, £7.70 175ml, £10.25 250ml, £29.95 Bottle

Mouton Cadet Reserve Medoc 2016, France £33.00

A round and velvety wine that will conquer your palate

BUBBLES

Prosecco, Martinotti, Adria Vini

Delicate and aromatic with a light body and fine bubbles, lots of fresh peach, pear, apricot and apple

£5.95 125ml, £29.95 Bottle

Berry Bros Crémant de Limoux, France

Aged traditionally this is a beautiful, balanced wine

£6.95 125ml, £34.95 Bottle

La Rose No.7 Domaine J.Laurens, Cremant £39.95

The delicate pink colour comes from 15% Pinot Noir.

Soft stone fruit aromas, delicate and dry

Champagne Barons De Rothschild NV £59.95

Fine bubbles, elegant golden colour and fine, delicate nuances of white fruit.

WHITE

Octera Chardonnay Viognier, France

A fresh and fruity blend of Chardonnay and Viognier. Tropical fruit notes combine with a pretty, floral character. Easy-going with a soft, smooth texture.

£4.15 125ml, £5.90 175ml, £8.20 250ml, £23.50 Bottle

Ca Del Lago Pinot Grigio, Veneto Italy

Classic Pinot Grigio with peach and pear stone fruits

£3.95 125ml, £5.70 175ml, £7.95 250ml, £22.90 Bottle

La Leyenda De Las Cruces, Sauvignon Blanc, Chile

Aromatic and vibrant wine, with natural citrus flavours from the Pacific Ocean Sea breeze

£4.95 125ml, £7.45 175ml, £9.95 250ml, £28.95 Bottle

Wine of the Month

£5.90 125ml, £7.70 175ml, £10.25 250ml, £29.95 Bottle

Sancerre 'Silex Loire, France 2020 £35.45

Sensational, energetic, almost crackly nose of gunsmoke, orange oil and earthy, stoney notes.

Pouilly Fuisse Aux Challoux 2019, France £35.45

Aromas of ginger and delicate wood with notes of nuts, honeyed fruit

ROSE

Rothschild Estates Rose, d'Oc France

Enticing aromas of red fruits and an abundance of delicious wild strawberry on the palate.

£4.15ml, £5.90 175ml, £8.20 250ml, £23.50 Bottle

Saint Sidoine, Côtes de Provence, France

Lovely fresh, dry style with soft strawberry fruit and a little honeysuckle.

£5.90 125ml, £7.90 175ml, £10.70 250ml, £32.95 Bottle