



THE SUNDAY MENU

CREATED BY HEAD CHEF ADAM SCOTT
SERVED FROM MIDDAY

STARTERS

SOUP OF THE DAY	6.95	CHARRED SATAY SKEWERS (MWG)	8.95
Chef's seasonal creation, freshly prepared and served with whipped sea-salt butter and toasted sourdough.		Tender chicken breast in an aromatic peanut and chilli glaze, finished with fresh coriander and zesty mint yoghurt.	
THE GARDEN BOARD (VE/V/MWG)	9.50	CLASSIC PRAWN COCKTAIL GLASS	8.95
Beetroot hummus, herb-flecked falafel, fire-roasted peppers, marinated olives and buttery corn ribs with toasted gluten-free crostini.		Succulent Atlantic prawns bound in a rich Marie Rose sauce, served on a bed of crisp leaf salad with fresh lemon and Wholemeal bread.	

SUNDAY ROASTS

ALL OUR TRADITIONAL ROASTS ARE SERVED WITH...

CREAMY MASHED POTATOES • BEEF DRIPPING ROAST POTATOES • HONEY-ROASTED CARROTS & PARSNIPS • SAGE & ONION STUFFING • CAULIFLOWER CHEESE • HOME MADE YORKSHIRE PUDDING & A GENEROUS JUG OF OUR SIGNATURE RICH BEEF GRAVY

(V) • (VE) • (MWG) CAN BE ADAPTED TO SUIT YOUR REQUIREMENTS.

HUNGRY? WHY NOT HAVE ALL THREE MEATS FOR JUST £19.95

ROAST RUMP OF BEEF	18.95	STUFFED PORK BELLY	17.95
Prime beef slow-roasted.		Slow-roasted pork belly with a savory herb stuffing & crisp golden crackling.	
ROAST TURKEY BREAST	17.95	MEDITERRANEAN VEGETABLE WELLINGTON (V)	17.95
Succulent roasted turkey.		Delicious vegetables wrapped in puff pastry & accompanied by vegetarian versions of all the Sunday trimmings.	

SEE OUR DAILY SPECIALS

ASK A MEMBER OF OUR TEAM FOR TODAY'S
DELICIOUS DISHES

(V) - VEGETARIAN • (VE) - VEGAN • (MWG) - MADE WITHOUT GLUTEN

MAGNIFICENT MAINS

THE DOUBLE SMASH BURGER 18.95

Two smashed beef patties, smoked bacon and melted cheddar on a toasted crystal bun with onion jam and signature burger sauce. Served with chunky chips and coleslaw.

GRIMSBY BATTERED HADDOCK 17.45

Grimsby haddock served with chunky chips, mushy peas and house-made tartare sauce.

'PLANT-BASED MINCE & LENTIL HOTPOT (V) 16.45

Plant-based mince cooked with vegetables and lentils, topped with sliced potatoes and baked until golden. Served with honey-roasted carrots and parsnips, buttered new potatoes, Tenderstem broccoli, cauliflower cheese & gravy

VILLAGE KITCHEN BEEF & ALE PIE 20.95

Slow-braised beef, mushrooms and root vegetables in a rich ale gravy, topped golden short crust pasty lid. Served with buttery mash, roasted garlic & thyme potatoes, mashed swede & carrots, savoury sage, onion & fruit stuffing, seasonal mixed vegetables, cauliflower cheese, homemade Yorkshire pudding & rich beef gravy.

SALADS

ALL OUR SALADS ARE SERVED WITH A WARM CRUSTY BREAD ROLL, NEW POTATOES, HOUSE-MADE COLESLAW, AND A HONEY & MUSTARD DRESSED SIDE SALAD.

HONEY-GLAZED HAM, EGG & CHEESE 16.45

Thick-cut honey roast ham, soft-set farm egg and mature cheddar cheese with fresh salad garnish.

CLASSIC PRAWN COCKTAIL SALAD 17.95

Succulent Atlantic prawns bound in a rich Marie Rose sauce, served on a bed of crisp leaf salad with fresh lemon.

SUNDAY SIDES

SEASONAL VEGETABLES 4.50

CAULIFLOWER CHEESE 4.25

PIGS IN BLANKETS 3.95

EXTRA ROASTIES 2.95

DESSERTS

THE SCHOOL DAYS SPRINKLE CAKE 8.95

Light vanilla sponge topped with white icing and retro sprinkles, served with warm pink custard.

SICILIAN LEMON POSSET (MWG) 8.45

Silky lemon cream served with buttery shortbread.

PEACH & ALMOND BAKEWELL TART 7.95

Homemade and served with custard or vanilla ice cream.

ARTISAN ICE CREAMS & SORBETS 6.95

Three scoops of seasonal fruit sorbets or dairy ice creams.

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