



# THE SUNDAY MENU

CREATED BY HEAD CHEF ADAM SCOTT  
SERVED FROM MIDDAY

## STARTERS

<b>SOUP OF THE DAY</b>	6.95	<b>CHARRED SATAY SKEWERS (MWG)</b>	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.	
<b>THE GARDEN BOARD (VE/V/MWG)</b>	9.50	<b>CLASSIC PRAWN COCKTAIL GLASS</b>	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

<b>ROAST RUMP OF BEEF</b>	18.95	<b>STUFFED PORK BELLY</b>	17.95
Prime beef slow-roasted.		Slow-roasted pork belly with a savory herb stuffing & crisp golden crackling.	
<b>ROAST TURKEY BREAST</b>	17.95	<b>MEDITERRANEAN VEGETABLE WELLINGTON (V)</b>	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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