

If you have an allergy or intolerance please speak to a team member before you order your food and drink.  
Full allergen information is available on our website.  
Adults need around 2000 kcal a day.

# SUNDAY MENU

*Whilst you wait...*

**ROSEMARY AND SEA  
SALT FOCACCIA V** 4.50  
brushed with confit garlic oil, served with  
The Estate Dairy's cultured butter 532 kcal

**ITALIAN OLIVES VE** 203 kcal 4.00  
**BLACK TRUFFLE  
CROQUETTES V\*** 309 kcal 4.00

**CHARRED PADRÓN  
PEPPERS VE** 4.00  
with smoked paprika salt 61 kcal

## STARTERS

**BEEF RAGU AND MOZZARELLA ARANCINI** 8.50  
with truffle and Madeira mayonnaise 802 kcal

**CHARRED TENDERSTEM® BROCCOLI VE** 6.75  
with a lemon dressing, Romesco sauce and toasted seeds 413 kcal

**HAM HOCK & MUSTARD TERRINE** 8.50  
with a spiced pear chutney and charred sourdough 538 kcal

**CRISPY SQUID** 9.25  
salt & pepper coating, pickled vegetables and  
nam jim dressing 469 kcal

**PIL PIL PRAWNS** 9.75  
sautéed in chilli, garlic and lemon butter. Served with  
charred sourdough 872 kcal

## ROASTS

All our roasts are served with sticky braised red cabbage, buttered mangetout & beans and honey-roasted carrots & parsnips (V)

**ROAST SIRLOIN BEEF** 18.00  
beef dripping roasted potatoes, Yorkshire pudding, gravy 1189 kcal

**ROAST RACK OF PORK** 16.20  
sage & onion stuffing, apple sauce, beef dripping roasted potatoes,  
Yorkshire pudding, gravy 1213 kcal

**LEMON & THYME ROASTED HALF CHICKEN** 15.50  
honey glazed chipolatas, beef dripping roasted potatoes, Yorkshire  
pudding, gravy 1749 kcal

**MUSHROOM & CAMEMBERT WELLINGTON V** 14.00  
garlic-roasted potatoes, Yorkshire pudding, vegetarian gravy 2137 kcal

### CHILDREN'S ROASTS

Choose any of our delicious roast dinners with all the trimmings, half the portion & half the price. Perfect for those aged 5 – 12 years old.

**ROAST SIRLOIN BEEF** 676 kcal  
**ROAST RACK OF PORK** 736 kcal  
**LEMON & THYME ROASTED CHICKEN** 956 kcal  
**MUSHROOM & CAMEMBERT WELLINGTON V** 1151 kcal

## MAINS

**GLAZED PULLED BEEF BURGER** 16.95  
topped with sticky pulled beef, Monterey Jack cheese, tomato &  
onion chutney on a toasted cream bun with seasoned skinny fries 1447 kcal

**ALE-BATTERED FISH & CHIPS** 15.50  
with minted mushy peas and chunky tartare sauce 920 kcal

**BLACK TRUFFLE PAPPARDELLE V** 15.00  
with Mascarpone cheese and white wine sauce with  
Paris brown mushrooms 876 kcal

**PAN-FRIED HAKE** 17.25  
with a warm tomato, green bean & olive salad and  
minted salsa verde 609 kcal

**BUTTERNUT SQUASH AND QUINOA SALAD VE** 13.50  
roasted butternut squash, Padrón peppers and quinoa with a  
teriyaki & ginger dressing 578 kcal

Adults need around 2000 kcal a day.

## HAND-STRETCHED PIZZAS

<b>MARGHERITA V</b> marinated Mozzarella, semi dried tomatoes and basil 1113 kcal Vegan option available <b>VE</b> 960 kcal	10.50
<b>POLLO PEPERONCINO</b> spicy chilli chicken, Peppadew® peppers, marinated Mozzarella, goat's cheese and red onion 1233 kcal	12.75
<b>CAPRINO V</b> goat's cheese, Peppadew® peppers, red onion marmalade, marinated Mozzarella, basil pesto and rocket 1282 kcal	12.75
<b>BACON &amp; BRIE</b> smoked streaky bacon, Brie, marinated Mozzarella, red onion marmalade and semi dried tomatoes 1604 kcal	12.75

<b>FESTA DELLA CARNE</b> chorizo Ibérico, pepperoni, beef ragu, marinated Mozzarella and prosciutto ham 1212 kcal	13.75
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### Add toppings...

Mozzarella V 275 kcal, Olives <b>VE</b> 58 kcal, Goat's cheese V 88 kcal, Brie V 116 kcal, Jalapeños <b>VE</b> 10 kcal 1.50 each
Spicy chilli chicken 122 kcal, Chorizo Ibérico 123 kcal, Beef ragu 43 kcal, Prosciutto ham 41 kcal 2.50 each
Whole burrata cheese V 265 kcal 4.50

## STEAKS

All our steaks are sourced from within the British Isles (with exception of the Argentinian ribeye of course) and aged for a minimum of 21 days on the bone. Served with confit tomato, triple cooked chips and buttermilk onion rings.

<b>8oz RUMP</b> 826 kcal	20.00
<b>8oz SIRLOIN</b> 849 kcal	23.00
<b>8oz FILLET</b> 861 kcal	29.50
<b>12oz ARGENTINIAN RIBEYE</b> 1393 kcal	32.00
<i>For two to share...</i>	
<b>16oz CHAUTEAUBRIAND</b> 1721 kcal serves 2	62.00

### Add a Sauce...

<b>GREEN PEPPERCORN</b> 100 kcal	2.50
<b>BÉARNAISE V</b> 309 kcal	2.50
<b>BLACK TRUFFLE BUTTER V</b> 361 kcal	2.50

### Treat yourself...

<b>MAC &amp; CHEESE V</b> 769 kcal	4.50
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## SIDES

<b>SEASONAL VEGETABLES V</b> 149 kcal	3.50	<b>MAC &amp; CHEESE V</b> 769 kcal	4.50	<b>HAND STRETCHED GARLIC BREAD V</b> 849 kcal	4.25
<b>SEASONED SKINNY FRIES <b>VE*</b></b> 384 kcal	3.50	<b>TRUFFLE CREAMED CORN V</b> 258 kcal	4.00	<b>GREEN SALAD V</b>	3.00
<b>TRIPLE COOKED CHIPS <b>VE*</b></b> 248 kcal	3.95	<b>CHARRED TENDERSTEM® BROCCOLI <b>VE</b></b> 290 kcal	4.00	lemon dressing and Gran Moravia cheese 194 kcal	
<b>TRUFFLE &amp; CHEESE FRIES <b>V*</b></b> 536 kcal	4.25				

## DESSERTS

<b>CHOCOLATE &amp; PRALINE TORTE <b>VE</b></b> served with a cherry sorbet 504 kcal	8.25	<b>BANANA &amp; MISO CARAMEL BOMB V</b> banana ice cream encased in a dark chocolate dome, with caramelised seeds and honeycomb served with hot miso caramel sauce 938 kcal	9.95
<b>WHITE CHOCOLATE &amp; PASSION FRUIT BAKED ALASKA V</b> served with passion fruit sauce 542 kcal	9.75	<b>PISTACHIO &amp; DAMSON BAKEWELL V</b> served with a thyme roasted plum and cherry sorbet 622 kcal	8.25
<b>DARK CHOCOLATE BROWNIE V</b> with vanilla ice cream, meringue chunks, raspberries and raspberry purée 687 kcal	7.95	<b>WARM STICKY TOFFEE PUDDING V</b> with ginger poached pear and gingerbread ice cream 814 kcal	8.25

Allergen advice: Due to the way our food is prepared it is not possible to guarantee the absence of allergens in our meals and we do not make a "free from" claim. Our allergen information only states allergens if they are an ingredient of a product, we do not include "May contain" information. Our menu descriptions do not include all ingredients. We source fish from sustainable sources. **V** Suitable for vegetarians or vegetarian option available. **VE** Suitable for vegetarians and vegans. **V\*** / **VE\*** we cannot guarantee that our vegetarian and vegan dishes have been cooked in dedicated vegetarian and vegan fryers. Please ask a member of our team for more information. Where we state weight, it's a raw weight and 1oz equals 28 grams. We regret that we cannot guarantee that our fish, chicken, pork, seafood or beef dishes do not contain bones or shell. Please speak to a member of our team should you have any concerns. Full allergen information is available from a member of our team or on our website. Calorie counts are for guidance only and are based on the complete dish/drink as listed on the menu, excluding any additional seasoning or sauces that may be added by the guest. Portion sizes may vary from the quantity on which the calculations have been based, therefore values may not be identical to those served in a particular pub.