



While You Wait

Sourdough, Whipped Salted Butter, Hummus(v)	5
Mixed Olives (v)(gf)	4

To Share

Charcuterie Board <i>Camembert, Ibérico Cured Meat, Balsamic Onions, Cornichons, Bocconcini, Sourdough</i>	21
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Starters

Baked Goats Cheese, Puff Pastry Tartlet, Rocket, Balsamic Vinegar (v)	9
'Seafood Cocktail' Mini Fishcake, Smoked Salmon, Freshwater Prawns, Gem Lettuce, Marie Rose Sauce, Smoked Paprika	9
Braised Beef Ragout, Rigatoni, Rocket & Parmesan	9
Soup of The Day, Toasted Sourdough - Roast Tomato and Pepper Soup, Parmesan Croutons (v)	8
3 Chicken Tenders/ Cauliflower Florets(v)(gf) - <i>please ask for flavours</i>	6

Roasts

Roast Sirloin of Beef, Cauliflower Puree, Yorkshire Pudding	25
Roast Packington Pork Loin, Apple Sauce, Kale (gf)	23
Roast Free Range Chicken Breast, Roasted Carrot (gf)	23

All main courses above are served with Seasonal Vegetables, Goose Fat Roast Potatoes and Red Wine Jus

Extra Yorkie 1 Extra Red Wine Jus 4 Extra Roasties/Vegetables 4 Cauliflower Cheese 4.5

Mains

Roast Meat Platter (for two to share) - All three Sunday meats served with Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Cauliflower Cheese, Red Wine Jus	60
Veggie Roast - Half Roast Butternut Squash, Spiced Lentils, Coriander (v)	18
Whole Baked Seabass, House Salad, French Fries Bearnaise (gf)	21
Beer Battered Fish and Chips, Tartare Sauce, Pea Puree, 'Forest' Chip Shop Curry Sauce	18
Cheeseburger, Big Mac Sauce, Gherkins, Bacon, Red Onion, French Fries	20
Korean Fried Chicken Burger, Gochujang Mayo, Kimchi, Cheese, French Fries	20
60 Day Dry Aged 9oz Ribeye Steak, French Fries, Bearnaise Sauce (gf)	32
60 Day Dry Aged Fillet of Beef, French Fries, Bearnaise Sauce (gf)	36

We make all our food from scratch using the best of British produce; please allow 30 minutes for ordering main courses.

If you have any dietary requirements, please speak to a team member.



Two Course or Three Course

Choose from either a Main Course with a Starter/ Dessert - £29

Or choose a Starter, Main Course & Dessert - £33

Starters

Baked Goats Cheese, Puff Pastry Tartlet, Rocket, Balsamic Vinegar (v)

‘Seafood Cocktail’

Mini Fishcake, Smoked Salmon, Freshwater Prawns, Gem Lettuce, Marie Rose Sauce, Smoked Paprika

Braised Beef Ragout, Rigatoni, Rocket & Parmesan

Soup of The Day, Toasted Sourdough (v)

Mains

Roast Sirloin of Beef, Cauliflower Puree, Yorkshire Pudding

Roast Packington Pork Loin, Apple Sauce, Kale (gf)

Roast Free Range Chicken Breast, Roasted Carrot (gf)

*All main courses above are served with Seasonal Vegetables,
Goose Fat Roast Potatoes and Red Wine Jus*

Desserts

Toffee & Honeycomb Cheesecake, Honeycomb Ice Cream

Lemon Drizzle Cake, Berry Chantilly Cream, Strawberry & Cream Ice Cream

Chocolate Fondant, Raspberry Sorbet, Textures of Raspberry

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