



While You Wait

Sourdough, Whipped Salted Butter, Hummus (v)	5
Mixed Olives (v)(gf)	4
Baked Camembert, Chutney, Sourdough	12

Starters

BBQ Pork Bon Bon, Spicy Mayonnaise, Mini Greek Salad	11
Fishcake, Curry Mayonnaise, Mixed Salad	10
Cous Cous Salad, Golden Beetroot, Torched Goats Cheese	10
Roasted Tomato Soup, Chimichurri, Herb Oil- Served with Sourdough (v)(gfo)	8
3 Chicken Tenders / Cauliflower Florets(v) - <i>please ask for flavours</i>	8

Roasts

Roast Sirloin of Beef, Cauliflower Puree, Yorkshire Pudding	28
Roast Packington Pork Loin, Cauliflower Puree, Apple Sauce (gf)	25
Roast Turkey, Carrot, Cauliflower Puree, Parsnip, Jus (gf)	25

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

Extra Yorkie 1.50 Red Wine Jus 2 Extra Roasties/Vegetables 4 Cauliflower Cheese 6

Roast Meat Platter (for two to share) - All three Sunday meats served with Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Cauliflower Cheese, Cauliflower Puree, Red Wine Jus	63
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Mains

Nutless Pumpkin & Mushroom Nut Roast, Veggie Roasties, Seasonal Greens, Veggie Gravy (df)	21
Pan Fried Salmon, Potato Chowder, Sourdough	23
Classic Cheeseburger, Bacon, Red Onion, Tomato, Baby Gem, French Fries, Burger Sauce (gfo)	20
Beer Battered Fish & Chips, Tartare Sauce, Pea purée, 'Forest' chip shop curry sauce (gfo)	20
Cajun Chicken Burger, Creole Mayo, Blue Cheese Sauce, Baby Gem, French Fries (gfo)	20
60-day Dry Aged Chateaubriand, Ox Cheek Mac & Cheese, Chips, Greek Salad, Seasonal Greens, Peppercorn Sauce, Carrot Puree (gf)	60

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 - £33

Or choose a Starter, Main Course & Dessert - £38

Starters

BBQ Pork Bon Bon, Spicy Mayonnaise, Mini Greek Salad

Fishcake, Curry Mayonnaise, Mixed Salad

Cous Cous Salad, Golden Beetroot, Torched Goats Cheese

Roasted Tomato Soup, Chimichurri, Herb Oil- Served with Sourdough (v)(gfo)

Mains

Roast Sirloin of Beef, Cauliflower Puree, Yorkshire Pudding,

Roast Packington Pork Loin, Cauliflower Puree, Apple Sauce (gf)

Roast Turkey, Carrot, Cauliflower Puree, Parsnip, Jus (gf)

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

Desserts

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Cherry Bakewell, Custard

Chocolate Brownie, Chocolate Sauce, Vanilla Ice Cream

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