

NIBBLES

Olives	5
Droewors / Biltong	6
Hummus	5

STARTERS

Soup of the day freshly made soup of the day served with homemade bread	8
Soufflé twice baked cheese soufflé with stilton and walnuts	11
Pork belly homemade bbq pork belly bites served with a fresh slaw and jalapeno sauce	10
Crab cakes served with a crisp vegetable salad	12
Biltong salad served with sweet potato, baby spinach, caramelised onion and stilton	11/21
Roasted pear salad salad of mixed leaves, roasted pears, feta, caramelised sesame seed peanuts and pomegranate	11/21



CHILDRENS

Beef burger with fries	9
Roast beef	13
Roasted chicken	11
Roast pork	11
Vegetarian roast	11
<i>See Server for today's vegetarian option</i>	
Served with roast potatoes, chef selection of vegetables, and Yorkshire pudding	

12.5% discretionary service charge will be added to your bill



*Supporting our Luckington Farm,
beef locally regeneratively farmed.
100% grass fed.*

SUNDAY ROASTS

Roast rump beef	25
Roasted chicken	23
Roast loin of pork	22
Vegetarian roast	22

See server for today's vegetarian option

Served with roast potatoes, chef selection of vegetables, and Yorkshire pudding

Cauliflower cheese	6
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MAINS

100% beef burger dry aged beef burger, smoked bacon, red Leicester cheese, lettuce, tomato and Dijon mustard mayo, in a toasted brioche bun with fries	19
Mushroom burger halloumi cheese, portabello mushroom, lettuce, tomato, served with Dijon mustard mayo in a toasted brioche bun with fries	18
Vegetarian moussaka layers of roasted aubergine and courgette baked in a rich tomato and lentil sauce topped with bechamel served with a rocket and Parmesan salad and focaccia bread	24
Sea bream served with roasted butternut, spinach and a sage cream	28