

NIBBLES

Olives	5
Droewors	6
Biltong / Chilli bites	6
Hummus	5

STARTERS

Beetroot selection of thinly sliced beetroot, served with rocket and goats cheese panna cotta, balsamic vinagrette	10
Soufflé twice baked cheese soufflé with Parmesan and spring onion	10
Pork belly homemade bbq pork belly bites served with a fresh summer slaw and jalapeno sauce	10
Carpaccio Luckington Farm organic beef carpaccio with rocket, Parmesan and balsamic	12
Red mullet grilled fillet of red mullet served with an apple and fennel salad	10
Crab cakes served with a crisp vegetable salad	12
Burrata served with basil pesto and summer tomatoes	10
Halloumi salad salad of mixed leaves, avocado, sweetcorn, nectarines and grilled halloumi	10/18



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	22
Roast loin of pork	22
Roast shoulder of lamb	23
Vegetarian roast	22

See Server for today's vegetarian option

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

Cauliflower Cheese	5
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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
Parmigiana Layers of roasted aubergine baked in a rich tomato sauce with aged Parmesan and mozzarella served with a rocket & Parmesan salad and focaccia	18
Tuna Yellow fin tuna grilled with a honey, ginger and soy glaze served with roasted new potatoes, green beans and finished with sesame seeds	32