



# Sunday Menu

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## STARTERS £7.95

### Whitebait

With salad garnish and tartare sauce.

### Deep-fried brie

Cotswold Brie coated in crispy panko crumb, deep-fried until golden and served with a cranberry dip.

### Marinated chicken skewers (gf)

Marinated in herbs and spices, served with coconut satay sauce & salad garnish.

### Breaded mushrooms (vg)

Deep fried until golden with garlic mayonnaise.

**2 course roast £21.95**

**3 course roast £26.95**

## SUNDAY ROASTS

### Home-made nut loaf wellington with coriander (vg) £16.95

Nuts, herbs, sage, lentils, cranberry, wrapped in crispy filo pastry, served with a vegetable gravy, roasted parsnips, cranberry sauce.

**All our meats are hand-carved and served with home-made garlic & rosemary roasties, yorkshire pudding, red wine gravy and a medley of seasonal vegetables.**

### Roasted sirloin of beef £18.95

Slow-roasted, tender beef sirloin served pink with roasted parsnips and horseradish.

### Roasted crown of turkey £14.95

Boned and rolled, slow-cooked and served with sage and onion stuffing and cranberry.

### Rosemary & thyme roasted lamb £17.95

Slow-cooked rump of lamb served pink with mint sauce.

### Mixed roast £19.95

Same great roast but with a mix of beef, lamb and turkey.

(£2 supplement if having a 2 or 3 course)

## SIDES

Yorkshire	£2.95
Pigs in blankets (pp)	£3.50
Cauliflower cheese (pp)	£3.50
Chips/French fries (pp)	£5.50
Cheesy chips (pp)	£6.50
Honey roasted parsnips (pp)	£3.50

## BURGERS

### The G.A. Handmade Beef Burger (gf option)

Prime 8oz minced steak burger made to our own secret recipe. Served with a chilli jam sauce in a soft bap with french fries.

Choose from:

**Plain Burger £12.95**

**Black & Blue Burger £15.95**

With Stilton & bacon.

**Cheddar Gorge £15.95**

With Cheddar & bacon.

**Bad Boy £23.95**

Double burger, chicken breast, bacon & Cheddar.

**Chicken Burger £13.95**

Breaded fillet of chicken served with tomato & lettuce with a garlic mayonnaise in a soft bap with French Fries.

Add cheese £1.00 or bacon £1.00

**Oriental vegetable Burger (vg) £13.95**

With mixed vegetables, coriander, chilli, lemongrass and lime leaf, covered in black onion, sesame & cumin seeds and coated with a crunchy red lentil crumb, soft bap with vegan mayonnaise and french fries.

## MAINS

**Homemade fish pie £16.10**

Creamy fish pie with smoked haddock, cod, salmon & topped with cheesy mashed potato and served with carrots & tenderstem.

**Homemade shortcrust steak, ale & stilton pie £20.95**

Our best seller. Slow braised beef steak in a rich ale gravy, with homemade shortcrust pastry topped with buttery stilton, served with chips & vegetables.

**Beer battered fish & chips (gf batter available) £14.95**

Haddock, battered to order, served with chunky chips, garden peas & tartare sauce.

**Cajun Salmon salad £17.95**

Fresh oven-baked salmon fillet, marinated in Cajun spices, on a crisp mixed leaf salad and served with asparagus wrapped in Parma ham, covered in a lemon herb dressing.

**Homemade Cottage Pie £15.95**

Slow-braised beef mince in a rich sauce, topped with cheddar mashed potato, served with carrots & tenderstem broccoli.

**Spinach and Ricotta Cannelloni (v) £16.95**

On a bed of basil and garlic tomato topped with white bechamel and cheese sauce, served with dressed salad.

## PUDDINGS £7.95

### Lemon meringue pie

Finished with strawberry coulis.

### Homemade sticky toffee pudding

Covered in a toffee sauce, served with salted caramel ice cream.

### Deep-filled Bramley apple pie (vg)

Served with custard.

### Handmade three chocolate brownie (vg option available)

Made with dark, white and milk chocolate, served with vanilla pod ice cream.

### Salted caramel cheesecake (vg) (gf)

An oaty base, with a sweet vanilla cheesecake topping, topped with chocolate & homemade salted caramel sauce.

### Rhubarb crumble

Served with creamy custard.

**Luxury ice cream (vg option available) 2 Scoops £5.95**

Ice cream from salted caramel/white chocolate/vanilla/pistachio/honey & ginger. **3 Scoops £7.95**