



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 brown & served with garlic mayonnaise.

MAINS**Homemade Fish pie £17.95**

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

Homemade shortcrust steak, ale & stilton pie £21.95

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) £15.95

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

Cajun Salmon salad £18.95

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 £16.95

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

Chicken Caesar salad £18.50

Handmade crispy chicken and parmesan balls, with gujons of marinated chicken on cos lettuce with anchovies, smoked bacon & parmesan shavings.

Thai Coconut & Mango Curry (vg) (gf option) £14.95

Served with basmati rice.

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, tomato & lettuce in a soft bap with french fries.

Choose from:

Black & Blue Burger £16.95

With Stilton & bacon.

Cheddar Gorge £16.95

With Cheddar & bacon.

Chicken Burger £14.95

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

Add: cheese £1.50 or bacon £1.00

Oriental Vegetable Burger (vg) £14.95

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. Add: vegan cheese £2.00

2 course roast £22.95**3 course roast £28.95****SUNDAY ROASTS****Home-made nut loaf wellington with coriander (vg) £17.95**

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 £16.95

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

Roasted crown of turkey £15.95

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

Rosemary & thyme roasted lamb £18.95

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) £5.00****Cheesy chips (pp) £7.00****Honey roasted parsnips (pp) £3.50****PUDDINGS £7.50****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 £7.50**