



Sunday Lunch

Bar Snacks

Walnut & Tomato Pate, Sourdough £4.50

Pork Pie, Tomato Chutney £5

Venison & Black Pudding Scotch Egg, Tarragon Mayo £5

Smoked Trout Taco, Avocado, Chilli & Coriander £5

Ale Rarebit on Sourdough Spiced Ketchup £4.50

Potted Brown Crab & Toast £5

Chipolatas, Mustard Mayo £4.50

Yorkshire Pudding & Gravy £3

Bread Board with Olive Oil & Balsamic £5.50

Starters & Sharing Boards

Seasonal Soup with Toasted Bread £7

Beetroot Tart, Goats Cheese, Pickled Beets, Candy Walnuts £8

Smoked and Cured Mackerel, Nori, Bisque Foam, Sourdough £10

Pork Belly, Wasabi Mayo, Teriyaki Dressing, Sesame and Coriander £8.50

Roasted Garlic & Thyme Stuffed Camembert, Candied Walnuts, Chutney, Sourdough £16

Countryside Sharing Platter: Butternut Sausage Roll, Pheasant Goujons, Venison & Black Pudding £20

Sunday Roasts

Served with Roast Potatoes, Seasonal Vegetables, Cauliflower Cheese, Yorkshire Pudding & Gravy

Roasted Loin of Pork £18 Roasted Rib Eye of Beef £20 Roast Breast of Cornfed Chicken £17

Roast Rump of Lamb £20 Goats Cheese, Squash & Wild Mushroom Wellington £16

Mains

Thomas Lord Beef Burger / Halloumi and Mushroom Burger £14/£12

BBQ Beans, Smoked Tomato Chutney, Truffle & Parmesan Fries (Add Smoked Cheddar £1.50 &/or Pulled Pork £1.50)

Ale Battered Hake, Handcut Chips, Crushed Peas, Tartare Sauce, Lemon £14

Potato Gnocchi, Tomatoes, Peppers, Wild Mushroom Sauce, Parmesan, Crispy Kale £16

Fish Pie with Mussel Cream, Scallops, Glazed Mash Potato, Seasonal Vegetables £17

Sides – All £3.50

Handcut Chips * Truffle & Parmesan Fries * Mixed Leaf Salad * Homemade BBQ Beans * Seasonal Greens

* Roast Potatoes * Red Cabbage * Cauliflower Cheese

If you suffer from any food intolerances or allergies please make us aware before ordering