



2 Courses - £30 3 Courses - £38 Must include one main, and one starter or dessert

### FOR THE TABLE

Padron Peppers 5.95

Smoked Salt VC

Halloumi Fries 6.95

Harissa Yoghurt & Pomegranate

**Bread Rolls** 5.00

Salted Butter VG / GF Available on request

VG, DF, NUTS

Marinated Olives & Pickles 5.95

Cocktail Olives Mix, Pickles GF, DF

Salt & Pepper Squid 6.95

Lemon Mayo

### **STARTERS**

**Avocado & Prawn Cocktail** 

Sourdough Croute, Bloody Mary Sauce

**Courgette Fritters** 

Crème Fraiche, Dill Sauce, Hot Honey VG, GF

**Beetroot Falafel** 

Feta, Roasted Tomato Hummus VG, GF

Seasons Soup of the Day

Sourdough Toast VG GF Available On Request

Slow Cooked Beef & Cheddar Croquettes

Pickled Cabbage, Mustard Mayo

### **TO ROAST**

Rosemary & Garlic Potatoes, Sage & Onion Stuffing, Carrot and Swede Mash, Meat Gravy

- Sirloin Of Beef
- **Half Roast Chicken**
- **Roast Pork Belly**

#### **Battered Fish of the Day**

Minted Mushy Peas, Tartare Sauce & Chunky Chips

**Seasons Caesar Salad** 

TO DINE

Gem Lettuce, Smoked Bacon, Rustic Croutons, Shaved Parmesan, Caesar Dressing Add Chicken Breast 6 | Grilled Salmon 7

# **Carrot & Cashew Nut Roast**

Rosemary & Garlic Potatoes, Carrot & Swede Mash, Mushroom Gravy

**SIDES** 5.50

Buttered Seasonal Greens GF

Rocket Salad GF, DF

Hand Cut Chips VG, GF

French Fries VG, GF

Add Truffle Oil & Parmesan GF for 50p

### Bhaji Burger VG, GF

Mango Chutney, Coconut Yoghurt Raita, Carrot Slaw, Vegan Brioche Bun, Curry Mayonnaise, Chaat Masala Seasoned Fries

### **Dry Aged Rib Cap Burger**

Cheddar Cheese, Crispy Bacon, Seasons Burger Sauce, Pickles, Sesame Seeded Bun, French Fries **GF** Available On Request

### **CHILDREN'S SUNDAY ROAST**

Served with all the trimmings

Chicken 9 • Beef 9.50 Pork 9

# Panko Breaded Chicken Burger

Cheddar Cheese, Seasons Burger Sauce, Pickles, Sesame Seeded Bun, French Fries

#### **DESSERTS AND CHEESE**

Lemon Ripple Cheesecake 8.95

Lemon sorbet, Candied Lemon

3 Scoops of Ice Cream or Sorbet

Ask a server for our Ice Cream Menu VG. GF available on request

Mixed Berry & Cream Choux Bun

Berry Compote, Chocolate Sauce

**Chocolate Mousse** 8.95

Granola Crunch, Raspberry sorbet VG, GF

### Strawberry & Champagne Bocker Glory 8.95

Macerated Strawberry, Strawberry Syrup, Champagne & Strawberry Ice Cream, Whipped Cream GF Available On Request

### **Brownie of the Day**

Chocolate Sauce, Vanilla Ice Cream

### **Cheese Plate**

Stilton | Godminster | Brie | Crackers, **Homemade Condiments** 

VG Vegan

Gluten Free Ingredients

Dairy Free Ingredients

Vegetarian

**NUTS** 

Contains Nuts



### **LIGHTER BITES** (not included in set menu)

### Cookies & Cream Buttermilk Pancakes 12.95

#### **Biscoff & Caramel Sauce Buttermilk Pancakes** 12.95

### Coconut Yoghurt, Date Syrup & Blueberry Buttermilk Pancakes\* 12.95

### Super Salad Bowl 14.95

Roasted Beetroot Hummus, Cous Cous, Roasted Broccoli, Feta, Balsamic Vinaigrette

Add Grilled Chicken 6 | Grilled Salmon 7

### Souvlaki Wrap 15.50

Grilled Chicken Thigh, Coleslaw, Tomato, Cucumber, Mint Yoghurt

#### **Open Roast Beef Sandwich** 14.95

Sourdough Toast, Roast Sirloin of Beef, Mixed Leaves, Mustard Mayonnaise

Feeling a bit more peckish, why not add one side to one of the above dishes for £5.50?

#### **SIDES**

Buttered Seasonal Greens **GF** 5.50 Mixed Lead Side Salad **GF**, **VG** 5.50 Hand Cut Chips **VG**, **GF** 5.50 French Fries **VG**, **GF** 5.50 Add Truffle Oil & Parmesan **GF** for 1.50

## WINE OF THE DAY

Deep ruby colour with cherry and raspberry

A range of our Premium Wines are now available by the glass, 125ml or 250ml

FOG MOUNTAIN, CABERNET SAUVIGNON 8.50 | 17 PAUL GALLY CHABLIS 12 | 24 California, USA, 2021, 13.5% Burgandy, France 12.5%

Apples and lemons and hints of tropical fruits on the nose. Buttery notes and mineral flavours

LITINA BARBERA D'ASTI 10.50 | 21 MARKUS MOLITER 'GOLD TOP' 13 | 26

Costigliole D'Asti, Italy, 2019, 15%

Dry, warm, full bodied, smooth

Complex fruit aroma of these wines is solely from the natural sugar of the grapes

VG Vegan GF Gluten Free DF Dairy Free V Vegetarian NUTS Contains Nuts