

SUNDAY ROASTS

served every Sunday

ALL OUR ROASTS ARE FRESHLY PREPARED & SERVED WITH ROAST POTATOES, SEASONAL VEGETABLES, YORKSHIRE PUDDING AND ROAST GRAVY

ROAST TOPSIDE OF BEEF	16.95	SWEET POTATO & CHESTNUT ROAST ^{Ve}	12.95
HALF ROAST CHICKEN	14.95		

EXTRAS

CAULIFLOWER CHEESE ^V	2.50	SAGE & ONION STUFFING ^V	1.00
PIGS IN BLANKETS	2.25	YORKSHIRE PUDDING ^V	1.00

SHARERS

BAKED CAMEMBERT ^V **11.75**
Infused with rosemary and garlic, extra virgin olive oil and with toasted rosemary focaccia and Traclelements™ onion marmalade

NACHOS ^V **9.95**
Multigrain tortilla nacho chips, five bean chilli, melted Cheddar cheese topped with sour cream and guacamole

SMALL PLATES 6.50 EACH

DUCK CROQUETTES
Smoky chipotle mayonnaise and topped with spring onion and parsley

HUMMUS DUO ^{Ve}
Traditional hummus, beetroot and apple hummus, with toasted wholemeal pitta and garnished with coriander and red pepper curls

STICKY THAI CHICKEN BITES
Rolled in sesame seeds, spring onion and garnished with coriander

HALLOUMI FRIES ^V
Coated in smoked paprika, sweet chilli sauce and garnished with coriander

GLOUCESTER OLD SPOT MINI SAUSAGES
Honey and wholegrain mustard glaze, Traclelements™ onion marmalade and garnished with coriander and red pepper curls

KING PRAWNS PIL PIL
Baked in a chilli, garlic and parsley butter, topped with parsley and with toasted focaccia bread and a wedge of lemon

SMOKY SPANISH CHORIZO
Baked in sticky honey and cider glaze, topped with parsley, with toasted focaccia bread

MAIN PLATES

SUPERFOOD BUDDHA BOWL ^{Ve} 9.95

Tenderstem broccoli, kale, roasted roots, gem lettuce, baby spinach, red and white quinoa, pomegranate seeds, topped with toasted seeds, lemon and extra virgin olive oil dressing - *add grilled halloumi 2.70, chargrilled chicken 3.20, grilled seabass fillets 3.70, grilled king prawns 3.70*

HAND BATTERED FISH & CHIPS 14.95

Atlantic cod fillet in herb batter with Maldon™ sea salt with triple-cooked chips, tartare sauce, smashed peas and grilled lemon

STICKY THAI CHICKEN SKEWER 11.25

Chargrilled chicken fillet, stacked with red onion and red pepper with triple-cooked chips and a dressed house salad - *swap fries to sweet potato fries 1.25*

BURGERS

SERVED IN A TOASTED BRIOCHE BUN WITH BEEF TOMATO, GEM LETTUCE, PICKLED GHERKINS, BURGER SAUCE AND MALDON™ SEA SALT AND THYME SKIN ON FRIES - *swap fries to sweet potato fries 1.25*

BUTTERMILK CHICKEN BURGER 12.75

Chicken breast marinated in buttermilk and coated in panko breadcrumbs, with Emmental cheese, maple and bourbon BBQ sauce

BETROOT, CORIANDER & MINT BURGER ^{Ve} 10.95

Served in a pretzel bun, with our burrito mix and a pineapple, lemongrass and ginger dressing

CLASSIC BURGER 12.95

6oz beef patty

add Barber's™ vintage Cheddar, Emmental cheese, smoked streaky bacon 1.50 each

SIDES

MALDON™ SEA SALT & THYME SKIN ON FRIES ^{Ve} 2.95 **HOUSE SALAD** ^{Ve} 2.50

TRIPLE-COOKED CHIPS ^{Ve} 2.95 Gem lettuce, baby spinach, diced cucumber and beef tomato, red onion, red peppers, grated carrot with a lemon and extra virgin olive oil dressing

SWEET POTATO FRIES ^{Ve} 3.45 **OUR HOUSE 'SLAW** ^V 1.95

SOUTHERN FRIED ONION NESTS ^V 3.50

DESSERTS

LOTUS BISCOFF CHEESECAKE	4.95
Vanilla pod ice cream and caramel sauce	
BELGIAN WAFFLE ⑤	4.95
Vanilla pod ice cream and caramel sauce	
SALTED CARAMEL PROFITEROLES ⑤	4.95
Hot chocolate sauce	
WARM CHOCOLATE BROWNIE ⑤	4.95
Vanilla pod ice cream and chocolate sauce	
AFFOGATO ⑤/⑥	4.95
Vanilla pod ice cream, crushed amaretti biscuit, espresso and chocolate sauce	

HOT DRINKS

AMERICANO	2.70	INDULGENT HOT CHOCOLATE	4.60
ESPRESSO	2.10/2.45	whipping cream and marshmallows	
MOCHACCINO	3.10	FLAT WHITE	3.10
CAPPUCCINO	3.10	TEA PIGS	2.60
CAFFE LATTE	3.10	everyday brew, earl grey, green, peppermint, superfruits	
HOT CHOCOLATE	3.60		

All items are subject to availability and all weights are approximate prior to cooking. ⑤ suitable for vegetarians ⑥ suitable for vegans. **Allergen information:** if you have any allergies or dietary requirements please speak to a member of our team before ordering for more information. Non-gluten options available upon request. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten, or other allergens. A full list of allergens in each dish is available for your peace of mind. All prices include VAT. Service is not included. All tips are retained by the grateful team.