

SUNDAY MENU

V - vegetarian, VE - vegan,
NG - made with non-gluten containing ingredients

Naked & Famous Cocktail | 10.25
Aperol, Tequila, Benedictine, lime juice

Morajo Prosecco | 7.00
Subtly rounded, expressive flavours (125ml)

Negroni Cocktail | 9.95
Gin, Campari, Martini Rosso, bitters

NIBBLES

Confit Chicken Wings | 4.75
Tossed in gochujang sauce

Devilled Whitebait | 4.00
Tartare sauce (V)

Halloumi Fries | 4.50
Sriracha honey (V, NG)

Garlic & Parmesan Sourdough (V) | 3.50

Bread Board, To Share | 8.95
Selection of artisan bread, sea salt butter, extra virgin olive oil & balsamic (V, NG)

House Marinated Olives (V, VE, NG) | 3.95

Sun Blush Tomato & Feta | 3.95
Vegan Greek style feta (V, VE, NG)

Buffalo Cauliflower Wings | 4.00
Blue cheese drizzle (V, VE)

Pork Belly Bites | 4.95
Tossed in maple pepper glazed (NG)

STARTERS

Wild Garlic Mushrooms | 7.25
With aromatic truffle oil and aged Parmesan, served on toasted artisan sourdough topped with rocket (VE, V, NG)

Mititei, AKA Romanian Smalls | 9.75
Traditional Romanian kebab packed full of herbs & warming spices, flame-grilled for a smoky finish, served with flat bread & tangy mustard mayo (NG)

Wild Boar Pate | 6.95
Served with toasted artisan bread, caramelised red onion chutney, cocktail gherkins, and balsamic onions (V, NG)

Devil's Pan Pil Pil | 10.75
Soft-shell crab cooked in a sizzling pan with butter, chorizo, garlic, and chilli, served with warm focaccia for dipping (NG)

Fritto Misto | 7.50
A crisp, golden medley of lightly battered calamari rings, prawns, mussels, and anchovy fillets, fried to perfection, served with a rich garlic aioli for dipping (V)

Baked Mini Camembert | 8.00
Perfectly melted, paired with rustic crusty bread and a delicately sweet fig & honey chutney (V, NG)

Bang Bang Pork Belly | 9.50
Crispy pork belly glazed in sweet soy ketjap manis, finished with a rich, nutty satay sauce for the perfect balance (NG)

Gin-Cured Salmon | 8.50
Delicately infused with beetroot, pink grapefruit, orange zest, and dill, served with sourdough crispbread, cocktail gherkins, capers, and herb oil (V, NG)

Salt & Pepper Squid | 7.95
Served with a smooth garlic aioli (V)

ROASTS

Served With Carrot & Swede Puree, Creamed Spinach, Roast Potatoes, Seasonal Vegetables, Creamy Mash, Home Made Yorkshire Pudding & Rich Red Wine Gravy

Dry-Aged Sirloin of Prime Beef | 22.95
Served medium rare for optimal flavour and tenderness, with a rich, caramelised crust (NG)
(Well done available upon request)

Chicken Supreme | 19.95
Pan-roasted chicken supreme, tender & juicy with crisp golden skin (NG)

Mushroom & Stilton Wellington | 17.00
Crispy puff pastry, filled with tender mushrooms wilted spinach and melted blue cheese (V)

The Ultimate, | 28.95
Dry-aged sirloin of prime beef (served medium rare), pork belly porchetta, 12-hour slow-cooked breast of lamb & chicken supreme — a generous selection of our finest roasts (NG)
(Well done available upon request)

Moroccan Style | 17.50
Roasted sweet potato and charred seasonal vegetables, infused with harissa and smoked paprika, finished with a toasted crumb and pumpkin seeds (V, VE, NG)

Pork Belly Porchetta | 19.95
Slow-roasted pork belly, rolled with garlic, fennel and herbs, finished with golden, home-made crackling (NG)

All-Vegetable | 16.75
A hearty selection of seasonal vegetables, served with creamy cauliflower cheese (V, NG)

Slow Cooked Breast of Lamb, | 21.95
Gently braised until meltingly tender, and richly flavoured (NG)

MAINS

Wild Mushroom Risotto | 16.95
A rich, creamy risotto featuring a medley of wild mushrooms, finished with a drizzle of aromatic truffle oil, Parmesan & fresh peppery rocket salad (NG)

The Triple Double Burger | 17.95
Juicy 4oz double beef patties with double smoked maple bacon & melted cheese, in a toasted milk bun with crisp lettuce, red onion, pickles, ketchup and American mustard, crunchy slaw & skin-on fries (NG)

Hawkstone Battered Fish | 16.95
Fresh fish in a light, crisp Hawkstone beer batter, served with golden triple-cooked chips, buttered peas, and tangy tartare sauce (V, NG)

Market Fresh Fish | POA
Sustainably sourced, fresh-caught fish of the day, paired with the chef's seasonal garnish and a bespoke sauce- **Please ask for today selection** (V, NG)

Chicken Caesar Salad | 15.95
Crisp baby gem lettuce, torn chicken, Parmesan, crunchy croutons, and a rich Caesar dressing, finished with anchovies & crispy smoked bacon (NG)

Greek Style Salad | 14.50
A vibrant medley of cucumber, red onion, roasted red peppers, mixed olives, and sun-dried tomatoes, topped with vegan Greek-style feta and a refreshing minted yogurt dressing (VE, V, NG)

Cumberland Sausage Curls | 16.50
Butcher's Cumberland sausage curls, rich and full of flavour, served with buttery mash, seasonal greens, and finished with a deep red wine gravy (NG)

Indian Poke Bowl | 14.95
A vibrant medley of pepper, tomatoes, broad beans, chickpeas, quinoa and crisp house salad, accompanied by golden spiced cauliflower fritters finished with mango, lime & chilli dressing (VE, V, NG)

The Pie Exchange | 17.95
A daily selection of handcrafted pies, served with seasonal buttered vegetables, creamy mash, and a rich red wine gravy - **(Please ask for today selection)**

SIDES

Cauliflower cheese (V)

Pigs In Blankets (V, NG)

Sausage meat stuffing

All sides are: One | 5.00 Two | 8.50 Three | 12.50

Please advise a team member when ordering your food of any allergies or intolerances, even if you are a regular guest, as our ingredients and recipes can change. We produce our food in a kitchen with shared equipment where allergens are handled, therefore we cannot guarantee any item is allergen-free. For all tables, an optional service charge of 10% has been added to your bill. Gratuities are appreciated and fully passed on to the team.

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