



Sunday Menu

Starters

- Homemade soup of the day, warm bread (GFA/V/VGA) 5.75
Pulled pork & Colston Bassett stilton bon bon, smoked apple puree, pickled beetroot 6.95
Deep fried brie, cranberry and sweet chilli jam (GF/V) 6.95

Mains

- Roast turkey ballotine, thyme roasted potatoes, roast roots and greens, Yorkshire pudding, gravy (GFA) 13.95
12 hour roasted beef rump cap, thyme roasted potatoes, roast roots and greens, Yorkshire pudding, gravy (GFA) 14.95
Elms Farm dry aged pork loin, thyme roasted potatoes, roast roots and greens, Yorkshire pudding, gravy (GFA) 14.95
Goats cheese, chestnut and mushroom wellington, pesto mash, honey roast carrot, cranberry and tarragon sauce (V/VGA) 13.95
Cat & Wickets beef burger in brioche bun, cheese, onion relish, fries, slaw 13.95
Beer battered haddock, triple cooked chips, mushy peas, homemade tartare sauce 13.95

Sides 3.95

- Cauliflower cheese
Cranberry and chestnut stuffing
Pigs in blankets

Desserts

- Gingerbread lemon meringue pie (V) 6.95
Warm chocolate brownie, salted caramel ice cream (V) 6.50
Bread and butter Christmas pudding, crème anglaise (V) 6.75
Bluebell Dairy ice creams or sorbets (V/VG) 4.95

We are now only accepting card or contactless payments.

If you have any allergies, please let your server know.

(V) Vegetarian (VG) Vegan (VGA) Vegan Adaptable (GF) Gluten Free (GFA) Gluten Free Adaptable