



SUNDAY MENU

TWO COURSES £19.50

Starters

- Pea & mint soup with minted crème fraiche
- Prawn & avocado cocktail, bloody Mary sauce
- Bang bang peanut chicken salad, oriental crunchy vegetables
- Sautéed wild mushrooms on toast, rocket & parmesan
- Watermelon, feta & mint salad, lime & avocado dressing, spiced nut dukkah
- Salmon, cod & smoked haddock fishcake, wilted spinach, dill hollandaise
- Ham hock, balsamic onion & parsley terrine, piccalilli, toasted sourdough
- Warm salad of sautéed calves' liver & smoked bacon, new potatoes, green beans, red onion & grain mustard dressing

Main Courses

- Roast rump of West Country beef, Yorkshire pudding & roast potatoes - **£2.00 supplement**
- Rawlings of Cranleigh roast leg of lamb, pine nut & herb stuffing, roast potatoes, rosemary & garlic gravy
- Roast chicken, chipolatas, pine nut & herb stuffing, bread sauce & roast potatoes
- Twice cooked belly of pork, creamy mash, buttered kale, crackling, apple compote & red wine jus
- Carrot, cashew & pine nut roast, roast potatoes, honey glazed parsnips & vegetarian gravy
- Grilled fillet of sea bream, chive potato cake, wilted spinach, tomato, caper & parsley butter
- Steak, mushroom & red wine pie with creamy mash & gravy

All served with fresh vegetables

To Share

- Hot garlic ciabatta, roasted red pepper & tomato dip **£4.95**
- Oven baked Camembert with rosemary, garlic & white wine, apricot chutney, warm ciabatta **£10.95**
- Marinated olives, sun blushed tomatoes & feta, Padron peppers, cumin roasted carrots, beetroot houmous, tzatziki, warm flat bread **£11.50**
- Cured meats - Serrano ham, chorizo, salami, ham hock terrine, chicken & Serrano ham croquettes, marinated artichokes, Padron peppers, olives, bread **£16.50**
- Fish board with John Ross smoked salmon, smoked mackerel pâté, salt & pepper squid, king prawns, anchovies, beetroot chutney, 'Bloody Mary' prawns, pickled vegetables, taramasalata, roasted garlic mayonnaise, bread **£16.95**

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- Fish & chips – home battered fillet of today's fresh fish with chips & mushy peas **£14.25**
 - Conisbees sausages, Colcannon mash, onion gravy & crispy shallots..... **£12.95**
 - Roasted butternut squash & piquillo pepper gnocchi with cavolo nero, goat's cheese & pumpkin seeds. **£13.95**
 - Gourmet burger with smoked streaky bacon, Applewood-smoked cheddar & burger sauce, or veggie stack option of field mushroom, red pepper, sweet potato, halloumi & roasted onions
 - Both served with home cut chips and winter vegetable & apple coleslaw..... **£13.95**
 - 10oz – 21 day aged West Country rib eye steak **OR** 7oz Scotch fillet steak, home cut chips, slow roasted tomatoes, onion rings, green peppercorn sauce..... **£22.95/£24.95**
 - Keralan roasted vegetable & coconut curry, brown basmati rice..... **£13.50**
 - Roasted cod fillet, parsley & lemon crust, tenderstem broccoli creamy mash, mussel & parsley sauce... **£15.50**
 - Cumin roasted carrot & chickpea salad, beetroot houmous, omega seeds, orange ginger dressing..... **£6.95/£9.95**

Other sides - Colcannon mash – Herb buttered new potatoes – Home cut chips **£3.95**

Rocket & Parmesan salad - Mixed salad - Padron Peppers **£3.95**

Allergy information is available, please ask a member of our team