

# SUNDAY

## TO NIBBLE & SHARE

**NOCELLARA OLIVES** (v) £2.95

**ARTISAN RUSTIC BREADS** with olive oil & balsamic vinegar, Nocellara olives and flavoured butter (v) £5.25

**GARLIC PIZZETTE** with rocket and Parmesan £6.95

**STICKY PLATTER** Spiced lamb koftas with chilli jam, pistou chicken skewers, BBQ ribs, tzatziki and seasoned flatbread £17.50

**FISHERMAN'S PLATTER** Sloe gin smoked salmon, salmon caviar, crayfish cocktail in bloody mary ketchup, salt & pepper squid, smoked mackerel, Devon crab mayonnaise, aioli and toasted rustic bread £13.95

**BOX-BAKED CAMEMBERT** topped with mixed seeds, with acerola cherry & thyme flavour dip and suprema bocata bread (v) £10.95

**MEDITERRANEAN MEZZE** Sweet potato falafal, harissa hummus topped with pomegranate seeds, tzatziki, roasted sweet peppers, pea & mint pesto and seasoned flatbread (v) £12.95

## STARTERS

**SCALLOPS OF THE DAY** £9.95

**CHICKEN LIVER, SHERRY & BALSAMIC PARFAIT** with crostini £7.95

**CRAYFISH & CRAB POT** in Devon crab mayonnaise with suprema bocata bread £8.25

**ROASTED PORTOBELLO MUSHROOMS** in a Stilton sauce with paprika straw potatoes and toasted brioche (v) £6.95

**SOUP OF THE DAY** with artisan rustic bread and butter £4.95

**BURY BLACK PUDDING POTATO CAKE** with poached egg, spinach and whisky hollandaise £5.95

**DEEP-FRIED SOMERSET BRIE** in panko breadcrumbs with apricot & cumin chutney (v) £5.95

**SALT & PEPPER SQUID** with aioli £5.95

**BEETROOT AND PEARL BARLEY ARANCINI** with mixed seeds and pea & mint pesto (v) £6.50

**HOME-MADE SPICED LAMB KOFTAS** with tzatziki coleslaw and chilli jam £6.95

**PAN-FRIED TIGER PRAWNS** with garlic & parsley butter *or* sweet chilli & ginger sauce £8.95

**TUNA CARPACCIO** with pickled ginger & soy dressing £7.95

## ROASTS

*Our meat roasts are served with goose-fat-roasted potatoes, seasonal greens, honey-roasted carrots, Yorkshire puddings & gravy. Served all day.*

**ROAST RIB OF BEEF** with coarse-grain mustard seasoning and roasted red onion & garlic £15.50

**ROAST PORK LOIN** with Bramley apple butter, crackling and lemon & thyme stuffing wrapped in bacon £12.95

**ROAST CHICKEN** with bread sauce and lemon & thyme stuffing wrapped in bacon £13.95

**ROAST LEG OF LAMB** served off the bone with roasted squash and lemon & thyme stuffing wrapped in bacon £17.25

**PARSNIP, STILTON & CRANBERRY NUT ROAST** made with peanuts, almonds & walnuts with vegetarian roasted potatoes and onion gravy (v) £12.95

**TRIO OF ROASTS** Beef, pork and chicken with Bramley apple butter, crackling and lemon & thyme stuffing wrapped in bacon £17.50

*Turn over for our main courses, sides and desserts...*

## MAIN COURSES

**SPIT-ROASTED CHICKEN** with lemon & garlic confit, fries, jus and aioli £12.95

**WAGYU BURGER** with smoked Cheddar, crispy onions, relish, sweet potato fries and aioli £16.95

*Add: Bacon / Chorizo / Cropwell Bishop Stilton / Flat mushroom £1.50 | BBQ pulled pork £3.50 | 1/2 Lobster tail £5.95*

**HOME-MADE BRITISH BEEF BURGER** with smoked Cheddar, mustard mayonnaise, relish and fries £12.50

*Add: Bacon / Chorizo / Cropwell Bishop Stilton / Flat mushroom £1.50 | BBQ pulled pork £3.50 | 1/2 Lobster tail £5.95*

**DUCK LEG CONFIT AND WAFFLE** with sweet potato fries, seasonal greens, honey roasted pineapple and jus £15.50

**BEER-BATTERED LINE-CAUGHT COD** with twice-cooked chunky chips, minted pea purée and tartare sauce £12.50

**BATTERED HALLOUMI** in garlic & buttermilk with twice-cooked chunky chips, minted pea purée and tartare sauce (v) £11.95

**CHICKEN, HAM & CRÈME FRAÎCHE PIE** with mashed potato, seasonal greens, thyme-glazed carrots and jus £14.50

**CROXTON MANOR CHEDDAR SOUFFLÉ** with celeriac remoulade and a spiced pear & hazelnut salad (v) £10.95

**HAND-MADE BEETROOT & TRUFFLE RAVIOLI** with julienne beetroot tossed in a white wine sauce (v) £10.95

**CHICKEN, BACON & AVOCADO SALAD** with baby kale, spinach, tenderstem broccoli and an English cider & honey mustard dressing £12.95

**WHOLE FOOD SALAD** with rice, quinoa, edamame beans, pumpkin seeds, baby kale and grapes with a pineapple & ginger dressing (v) £9.95

*Add: Chargrilled chicken breast £3.00 | Salmon supreme £4.00 | Goat's curd (v) £2.00 | Grilled halloumi (v) £2.25*

**ROASTED HERITAGE CARROT SALAD** on red pepper & cumin purée with feta, avocado, mixed seeds and a dijon mustard vinaigrette (v) £9.95

**PAN-FRIED SEABASS FILLETS** with mashed potato, green vegetables and a brown shrimp, crab & white wine sauce £17.95

**ROASTED SALMON SUPREME** with tenderstem broccoli, Romano pepper, Portobello mushrooms, feta and a pineapple & sesame dressing £13.95

**CHARGRILLED SWORDFISH STEAK** with jerk seasoning, tenderstem broccoli, pineapple salsa, pomegranate seeds and coconut sauce £19.95

**9oz 28-DAY-AGED RIB-EYE STEAK** with twice-cooked chunky chips, crispy onions and baby kale £21.95

*Add: Peppercorn sauce / Béarnaise sauce / Red wine jus £1.50 | Tiger prawns £3.95 | 1/2 Lobster tail £5.95*

**7oz FILLET STEAK** with dauphinoise potatoes, roasted mushroom and caramelised shallot, béarnaise sauce and rosemary, tomato & garlic jelly £23.50

*Add: Peppercorn sauce / Red wine jus £1.50 | Tiger prawns £3.95 | 1/2 Lobster tail £5.95*

## SIDES

Cauliflower cheese (v) £3.00 | Sweet potato fries with Parmesan & rosemary £3.75 | Fries & aioli (v) £3.00 | Twice-cooked chunky chips (v) £3.50

Dauphinoise potatoes (v) £4.00 | Mashed potato (v) £3.00 | Basil & mint baby potatoes (v) £3.00 | Asparagus tips with Parmesan £4.00

Seasonal greens (v) £3.00 | Dressed house salad (v) £3.00

## DESSERTS

**THE HOUSE SHARER** Raspberry crème brûlée, chocolate brownie, lemon tart, strawberries and a vanilla ice cream cookie sandwich (v) £11.50

**WARM BELGIAN CHOCOLATE BROWNIE** with vanilla ice cream (v) £6.50

**STRAWBERRY & MANGO ETON MESS** with strawberry coulis (v) £6.50

**GLAZED LEMON TART** with whipped cream (v) £5.95

**BAKED NEW YORK CHEESECAKE** with strawberry coulis (v) £6.50

**RASPBERRY CRÈME BRÛLÉE** with sultana & oat cookies (v) £5.95

**STRAWBERRIES AND HONEY RIPPLE FROZEN NATURAL YOGHURT** with rhubarb & rose flavour curd (v) (200 calories or less) £4.95

**BRAMLEY APPLE & BLACKCURRANT CRUMBLE** with custard (v) £5.95

**ICE CREAM AND HOME-BAKED TRIPLE CHOCOLATE COOKIE** Choose three scoops from vanilla, caramel, double chocolate and strawberry (v) £4.95

**STICKY TOFFEE PUDDING** with vanilla ice cream (v) £5.95

**MINI DESSERT AND A HOT DRINK** Choose from chocolate brownie, raspberry crème brûlée, lemon tart *or* mini apple & blackcurrant crumble (v) £4.95

**SELECTION OF BRITISH CHEESES** with Fudge's nut & mixed seed biscuits, celery and baby figs in a spiced rum syrup £8.50 | *To Share* £15.00