



# Sunday Menu

## Starters

- Homemade soup of the day & crusty bread (V) 5.95
- Wild mushroom & tarragon arancini, tomato & red pepper sauce (VGA) 6.95
- Pan fried pigeon breast, smoked bacon, beetroot, hazelnut & orange salad 7.95
- Baked skillet of Long Clawson stilton, figs & walnuts & honey (V) 7.95
- Pan seared scallops, cured pork belly, cauliflower puree 11.95

## Mains

- Nottinghamshire Rib of beef**, herb roasted potatoes, carrot & swede mash, seasonal greens, Yorkshire pudding, 16.95
- Lemon & garlic half roast chicken (on the bone)**, pig in blanket, herby roast potatoes, carrot & swede mash & local greens, Yorkshire pudding 15.50
- Slow roast pork belly**, herb roasted potatoes, carrot & swede mash, seasonal greens, Yorkshire pudding, 15.50
- Cricketer's Roast**, beef, lamb & pork belly, herb roasted potatoes, carrot & swede mash, seasonal greens, Yorkshire pudding, homemade gravy 19.95
- Roast Butternut squash**, herb roasted potatoes, carrot & swede mash, seasonal greens, Yorkshire pudding, homemade veggie gravy (VGA) 13.95
- Beer battered haddock**, hand cut chips, mushy peas & tartar sauce 14.50
- Pan fried hake**, squash, braised tomato & pancetta cassoulet 16.95 (GF)

## Sides All 3.95

- Baked cauliflower cheese bake / Herb roasted potatoes / Braised red cabbage
- Honey roasted Chantenay carrots & parsnips

## Desserts

- Dark chocolate pot, chocolate & almond crumb, strawberry ice cream (GFA) 7.50
- Sticky toffee pudding, salted caramel sauce & caramel ice cream 7.50
- Rice pudding "crème brûlée", raspberry sorbet (GF) 7.50
- English brie, burnt honey cake, caramelised figs & port reduction 7.50
- Selection of Bluebell Dairy ice creams or sorbets with honeycomb (GF) 5.95

We are operating on card or contactless payments only.  
If you have any allergies, please let your server know. Many of our dishes are available gluten free.  
(V) Vegetarian (VG) Vegan (VGA) Vegan Adaptable (GF) Gluten Free