

TAP & RUN



PUB & KITCHEN

Sunday Menu

Nibbles

- Homemade bread, butter & oils (VG) 3.95
- Mini chorizo, honey, red wine (GF) 4.50

Starters

- Homemade soup of the day, warm bread (V/VGA/GFA) 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
- Duck liver and port parfait, cherry compote, toasted ciabatta (GFA) 7.50

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
- Wild seabass, mussels, fennel, asparagus and anchovy sauce (GF) 17.95
- Elms farm 8oz beef burger, toasted brioche bun, smoked applewood cheddar, tomato relish, fries, slaw 14.50
- Beer battered haddock, triple cooked chips, mushy peas, tartare sauce 14.50

Sides 3.95

- Cauliflower cheese
- Cranberry and chestnut stuffing
- Pigs in blankets
- Braised red cabbage

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
- Local cheese board, grapes, onion marmalade 1 person 6.95/ 2 people 13.50