

SUNDAY LUNCH MENU

Bar snacks

Mixed olives v.	4.25
Bread basket v.	4.75

Starters

Chapel and Swan oak smoked salmon, horseradish crème fraîche, fried capers	9.50
Duck liver pâté, toasted sourdough bread, house pickles	8.50
Spiced fish cake, Cornish crab mayonnaise, mustard	9.85
Truffled Mac and Cheese	6.75
Warm goat's cheese salad, Cheltenham beetroot, olive tapenade toast v.	7.50

Mains

Heirloom tomato risotto, roast carrots, lemon, parsley v.æ.	14.50
Roast Rye Bay cod loin, caper and parsley mash, lemon butter	18.00
Roast rib of beef, red wine gravy	18.95
Roast Norfolk chicken, lemon, garlic, thyme	15.50
<i>All roast dishes are served with seasonal vegetables, Yorkshire pudding and roast potatoes</i>	

Sides

Market salad v.	4.25	Cauliflower cheese	4.50
Chips	4.50	Seasonal new potatoes v.	4.00
Creamy mash v.	4.00	Roast carrots v.	4.00
Green salad v.	4.25	Green beans and shallots v.	4.00

Desserts

Chocolate hazelnut brownie, salted caramel ice cream, chocolate fudge sauce v.	7.00
Flourless Bramley apple and apricot nut crumble, coconut ice cream vE.	7.00
Gin and lime posset, crushed raspberries v.	6.50
Sticky toffee pudding, Dorset clotted cream, butterscotch sauce v.	7.00
Treacle tart, custard v.	7.00
Bramdean pudding v.	6.50



Please ask a member of the team should you require any allergen information on any of our dishes

V. VEGETARIAN | V. VEGAN

Menus available for pre-ordered bookings only. A £10 per person deposit may be required to secure your booking. Groups must choose one menu per booking and guests can choose one option for each course. Should you require any more allergy information please ask a member of staff. All prices include VAT at 20%. A discretionary 10% service charge will be added to your bill.