### SUNDAY ROASTS

served every Sunday

ALL OUR ROASTS ARE FRESHLY PREPARED & SERVED WITH ROAST POTATOES, SEASONAL VEGETABLES, YORKSHIRE PUDDING AND ROAST GRAVY

ROAST TOPSIDE OF BEEF	16.95	SWEET POTATO &	12.95
HALF ROAST CHICKEN	14.95	CHESTNUT ROAST (9)	

#### **EXTRAS**

CAULIFLOWER CHEESE ®	2.50	SAGE & ONION STUFFING <b>(9)</b>	1.00
PIGS IN BLANKETS	2.25	YORKSHIRE PUDDING ®	1.00

### SHARERS

### **BAKED CAMEMBERT (V)**

11.75

Infused with rosemary and garlic, extra virgin olive oil and with toasted rosemary focaccia and Tracklements™ onion marmalade

NACHOS <sup>⊕</sup> 9.95

Multigrain tortilla nacho chips, five bean chilli, melted Cheddar cheese topped with sour cream and guacamole

### SMALL PLATES 6.50 EACH

### **DUCK CROQUETTES**

Smoky chipotle mayonnaise and topped with spring onion and parsley

#### **HUMMUS DUO** ®

Traditional hummus, beetroot and apple hummus, with toasted wholemeal pitta and garnished with coriander and red pepper curls

#### STICKY THAI CHICKEN BITES

Rolled in sesame seeds, spring onion and garnished with coriander

#### HALLOUMI FRIES **(V)**

Coated in smoked paprika, sweet chilli sauce and garnished with coriander

# GLOUCESTER OLD SPOT MINI SAUSAGES

Honey and wholegrain mustard glaze, Tracklements™ onion marmalade and garnished with coriander and red pepper curls

### KING PRAWNS PIL PIL

Baked in a chilli, garlic and parsley butter, topped with parsley and with toasted focaccia bread and a wedge of lemon

#### **SMOKY SPANISH CHORIZO**

Baked in sticky honey and cider glaze, topped with parsley, with toasted focaccia bread

### MAIN PLATES

### SUPERFOOD BUDDHA BOWL ®

9.95

Tenderstem broccoli, kale, roasted roots, gem lettuce, baby spinach, red and white quinoa, pomegranate seeds, topped with toasted seeds, lemon and extra virgin olive oil dressing - add grilled halloumi 2.70, chargrilled chicken 3.20, grilled seabass fillets 3.70, grilled king prawns 3.70

#### HAND BATTERED FISH & CHIPS

14.95

Atlantic cod fillet in herb batter with Maldon™ sea salt with triple-cooked chips, tartare sauce, smashed peas and grilled lemon

### STICKY THAI CHICKEN SKEWER

11.25

Chargrilled chicken fillet, stacked with red onion and red pepper with triple-cooked chips and a dressed house salad - swap fries to sweet potato fries 1.25

### BURGERS

SERVED IN A TOASTED BRIOCHE BUN WITH BEEF TOMATO, GEM LETTUCE, PICKLED GHERKINS, BURGER SAUCE AND MALDON<sup>TM</sup> SEA SALT AND THYME SKIN ON FRIES - swap fries to sweet potato fries 1.25

#### **BUTTERMILK CHICKEN BURGER**

12.75

Chicken breast marinated in buttermilk and coated in panko breadcrumbs, with Emmental cheese, maple and bourbon BBQ sauce

### BEETROOT, CORIANDER & MINT BURGER (9)

10.95

Served in a pretzel bun, with our burrito mix and a pineapple, lemongrass and ginger dressing

#### **CLASSIC BURGER**

12.95

6oz beef patty

add Barber's™ vintage Cheddar, Emmental cheese, smoked streaky bacon 1.50 each

### SIDES

**NESTS** W

MALDON™ SEA SALT & THYME SKIN ON FRIES ®	2.95	HOUSE SALAD (6) Gem lettuce, baby spinach, diced cucum	<b>2.50</b> hber
TRIPLE-COOKED CHIPS ®	2.95	and beef tomato, red onion, red peppers, grated carrot with a lemon and extra virgin olive oil	
SWEET POTATO FRIES ®	3.45	dressing	
SOUTHERN FRIED ONION	3.50	OUR HOUSE 'SLAW ®	1.95

## **DESSERTS**

LOTUS BISCOFF CHEESECAKE Vanilla pod ice cream and caramel sauce	4.95
<b>BELGIAN WAFFLE</b> ♥ Vanilla pod ice cream and caramel sauce	4.95
SALTED CARAMEL PROFITEROLES    Hot chocolate sauce	4.95
WARM CHOCOLATE BROWNIE ⊚ Vanilla pod ice cream and chocolate sauce	4.95
AFFOGATO ©/® Vanilla pod ice cream, crushed amaretti biscuit, espresso and chocolate sauce	4.95

### HOT DRINKS

AMERICANO	2.70	whipping cream and marshmallows	4.60
ESPRESSO	2.10/2.45		2.40
MOCHACCINO	3.10	FLAT WHITE	3.10
CAPPUCCINO	3.10	TEA PIGS everyday brew, earl grey, green, peppermi	<b>2.60</b> int,
CAFFE LATTE	3.10	superificits	
HOT CHOCOLATE	3.60		

All items are subject to availability and all weights are approximate prior to cooking. Suitable for vegetarians suitable for vegans. Allergen information: if you have any allergies or dietary requirements please speak to a member of our team before ordering for more information. Non-gluten options available upon request. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten, or other allergens. A full list of allergens in each dish is available for your peace of mind. All prices include VAT. Service is not included. All tips are retained by the grateful team.