

SUNDAY MENU

Starters

Crispy Five Spice Pork Belly in a soy and sesame glaze with kimchi

7.50

Salt and Szechuan pepper squid with green chilli jam, coriander and spring onion

7.50

Tacos served with guacamole, pico de gallo, black onion seeds and coriander

- *Pork Carnitas Pulled pork shoulder in citrus, oregano and cumin*

- *BBQ Jackfruit Pulled Jackfruit and black beans in a smoky BBQ sauce*

- *Chilli and Garlic Prawns with sriracha and lime dressing*

7.00

Truffle baked Camembert

With red pepper jam and warm focaccia

14.50

Mains

Roast sirloin of west country beef (served pink) with a rich red wine gravy

17.00

Lemon, Garlic and herb chicken supreme with a rich red wine gravy

16.00

Chestnut mushroom, walnut & hazelnut, sage and apricot loaf with vegan red wine gravy (Vegan Available)

14.00

All roasts served with roast potatoes, yorkshire pudding, mixed greens, roasted courgette, maple glazed carrot, sweet potato and butternut squash mash

Vegan cheeseburger

Plant based 'beef' burger patty topped with vegan American style cheese, tomato, iceberg lettuce, burger relish and pickles in a toasted bun served with relish and skin on fries
Make it dirty for an extra £3 - Add BBQ pulled Jackfruit and crispy onions

14.00

Fish and Chips

Cider battered South Coast fish of the day, triple cooked chips, minted mushy peas, tartar sauce and fresh lemon

14.50

Duck & Willow Cheeseburger

Beef burger patty topped with cheddar cheese, tomato, iceberg lettuce, burger relish and pickles in a toasted bun, served with house slaw and skin on fries
Make it dirty for an extra £3 - Add pulled pork carnitas, streaky bacon and crispy onions

14.00

Grilled Jerk Chicken Caesar

Gem lettuce, sun blushed tomatoes, croutons, parmesan, anchovies, Caesar dressing

12.50

Caprese Salad

Heritage tomatoes, mozzarella, basil pesto, rocket, pickled shallots, crispy focaccia croutons

13.50

Superfood Salad

Harissa roasted cauliflower, tabouleh, heritage tomato, spinach, pomegranate, pumpkin and sunflower seed dukkah

12.50



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Sides

- Cauliflower cheese 3.50
- Yorkshire pudding 1.50
- Red wine braised red cabbage 3.50
- Honey and mustard glazed pigs in blankets 4.50
- Skin on fries 3.50

Ducklings

All roasts can be served as a child's portion at 7.50

- Kids Pasta in Tomato Sauce with Mozzarella 5.50
- Kids Southern Fried Chicken Goujons & Chips with beans £5.50
- Kids Sausage, Chips & Beans 5.50

Ducklings Desserts

- Kids Chocolate Brownie with vanilla Ice Cream 3.50
- 1.99ers Ice cream with a flake - ask member of staff for flavours

Desserts

Sticky toffee pudding
Sticky toffee sponge with toffee sauce, salted caramel ice cream and honeycomb
7.50

Dark and White Chocolate Brownie
With summer berry compote and vanilla ice cream
7.50

Vegan Chocolate Brownie
With summer berry compote and vegan vanilla ice cream
7.50

Eton Mess
Chantilly cream, crushed meringue, summer berries and strawberry ice cream
7.50

Selection of Marshfield Farm Ice Creams and Sorbets
Ask a member of staff for available flavours
£2 per scoop or 3 for £6.00

Coffee

- Double espresso 2.75
- Macchiato 2.95
- Americano 2.95
- Flat white 3.10
- Cappuccino / latte 3.10
- Mocha 3.25
- Iced latte 3.25
- Milk/white hot chocolate 3.25

Liqueur coffee

- Irish (whisky)
 - Jamaican (rum)
 - French (orange and cognac liqueur)
 - Italian (amaretto)
- 6.50