

SUNDAY BEST AT THE FISHES

We are serious about Sunday roast in our pubs which is why you'll find at least three seasonal choices on our menu. Settle in with your family and friends for top-quality beef from Aubrey Allen, Jimmy Butler's free-range pork or our delicious vegetarian roast with all the glorious trimmings. It's an old-age favourite for a reason and long may it continue.

DELI

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00
Favourites Board - Buttermilk Chicken & Sriracha Mayonnaise, Spiced Tomato Houmous & Toasted Pitta, Cheddar & Potato Sausage Roll, Poached & Smoked Salmon Pâté, Croûtes 14.75

STARTERS

Classic Prawn Cocktail, Granary Bread 6.50
Soup of the Day - See Blackboard 5.50
Pan-fried Native Scallops, Spring Vegetable & Mint Carnaroli Risotto, Lemon Dressing 10.50
Ham Hock & English Mustard Croquettes, Piccalilli 7.50
Creamy Garlic Mushrooms on Rye & Sunflower Toast 6.75
Carrot, Buckwheat, Pomegranate & Chickpea Salad, Toasted Seeds, Harissa Dressing 6.75 / 13.50
Add Buttermilk Chicken, Avocado or Feta 2.50

SUNDAY ROASTS

All served with Roast Potatoes, Seasonal Vegetables,
Roasted Roots, Yorkshire Pudding & Jugs of Gravy

Aubrey's Dry-aged Rump of Beef 15.50
Jimmy Butler's Free-range Leg of Pork & Crackling 15.50
Roast of the Day – See Blackboard
Spring Vegetable Wellington 13.50

MAKE THE MOST OF YOUR ROAST

Free-range Pork & Sage Stuffing 3.50
Cauliflower Cheese 3.75
Braised Red Cabbage 3.50

MAINS

Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips 16.50
28 Day Dry-aged 8oz Rump Cap Steak, Slow-roasted Plum Tomato, Rocket & Chips 21.75
Sri Lankan Sweet Potato & Cashew Nut Curry, Chapati Bread, Lemon & Chilli Pickle, Coconut Sambal 14.50
Pan-fried Sea Bass, Sautéed Spinach, Samphire & Chardonnay Butter Sauce 17.50
Slow & Low Pork Belly, Shredded Baby Gem, New Potatoes & Peas 17.00

SIDES

Spring Vegetable Salad, Orange & Shallot Dressing 3.75 Rustic Chips 3.75
Tenderstem Broccoli & Herb Crumb 3.25

PUDDINGS

Crumble of the Day - served at the table with Custard 6.25
Dark Chocolate Mousse & Tuile Biscuit 6.25
Cherry Bakewell Tart, Clotted Cream 6.25
Dairy-free Mango & Passionfruit Pavlova, Coconut Cream 6.25
Jude's Ice Creams or Sorbets 5.75
(Choose three from Vanilla, Chocolate, Raspberry Ripple or Honeycomb, Mango or Lemon Sorbet)
Cheese Plate – Gillot AOC Camembert, Coolea, Beauviale, Chutney, Water Biscuits & Apple 7.75
Mini-pud of the Day or Single Smidgen of Cheese & your choice of Coffee or Tea 5.50

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.
Whilst we don't offer a children's menu, we are happy to make them simplified versions of our dishes, or a half portion at half price.
A 10% service charge is added to parties of six or more. All tips go to the team.